

THE NATIONAL  
*Provisioner*

DECEMBER 18, 1964

Leading Publication in the Meat Packing and Allied Industries Since 1891



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A&M. COLLEGE OF TEXAS

*Season's Greetings*



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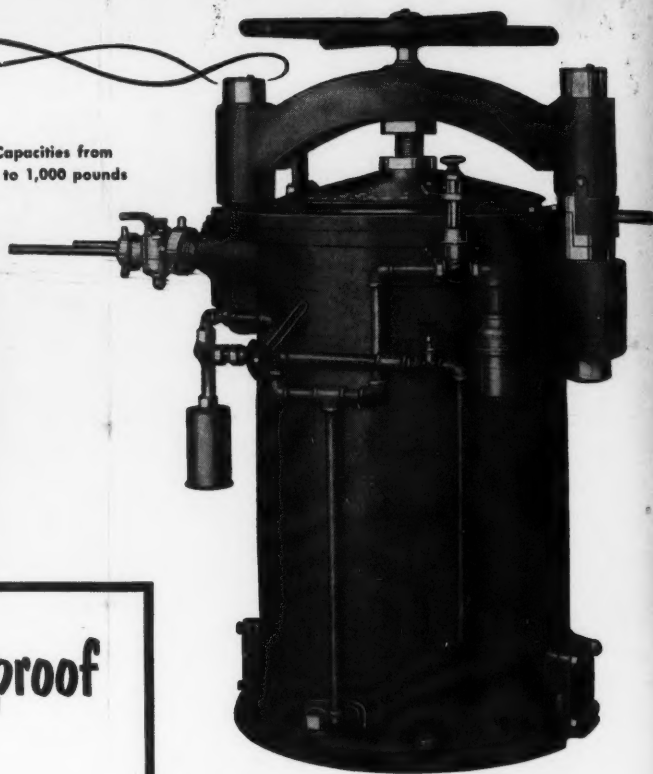
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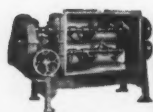
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# Buffalo

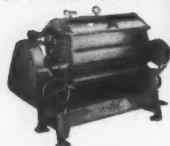
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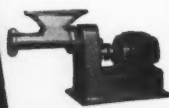
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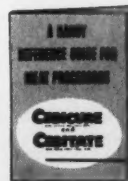
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RAHWAY, NEW JERSEY

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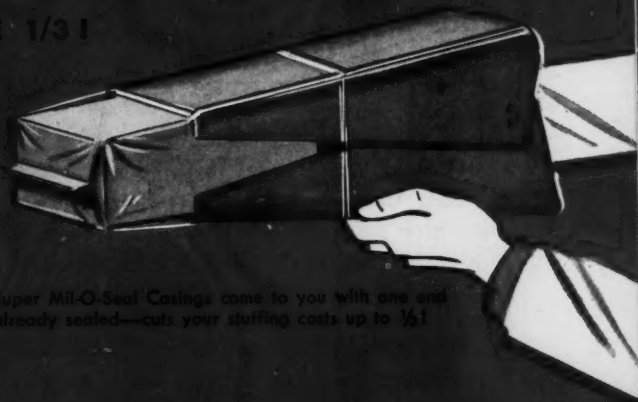
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# THE NATIONAL Provisioner

VOLUME 131 DECEMBER 18, 1954 NUMBER 25

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## Honey for All, Today

In going through the book shelf the other day we came upon a 372-page volume entitled "Survey of Food and Nutrition Research in the United States of America." This Department of Agriculture publication listed hundreds—perhaps thousands—of food research projects, ranging from fundamental studies in biochemistry to the more homely investigation of the proper way to use a food blender.

Do we get all the honey we should obtain from this humming hive of scientific activity?

Findings in many of the basic studies would hold little meaning except for the scientist or trained technologist, and then, perhaps, only as building blocks in other fundamental or applied research projects. However, there is reason to suspect that some of the data constantly being made available from meat and other food research, would find almost immediate use if they could be interpreted and correlated by skillful scientists, practical operating men and manufacturers of equipment and supplies.

Sometimes, of course, a sharp-eyed processor does put this and that and the other fact together to come up with an exclusive new process or product, but some of the potential developments do not hold out sufficient promise to attract individual effort. However, they might be rewarding if they were attacked on a group basis.

To make sure that the ball is not lost, or too long delayed on the forward pass from laboratory to plant, might it not be desirable to set up a group of scientists, operators and manufacturers who would periodically pool the results of all "free" meat research, interpret and evaluate the data and then try to apply it *today* for the good of the whole meat industry.

## News and Views

**Westbound Meat Rates** will remain unchanged, at least for now, it was announced Wednesday by the Transcontinental Freight Bureau of the Association of Western Railways in Chicago as Western States Meat Packers Association racked up a victory in its fight to prevent a scheduled rate reduction of 50c per cwt. from going into effect on that day.

Since the rate reduction was recommended several weeks ago by the bureau's three-member standing rate committee, headed by Ed Brooke as chairman, WSMPA has been appealing to its members to protest to western railroads over which they ship livestock. The packers were urged to tell traffic managers of the roads to object to the reduction on meats if not accompanied by a like reduction in westbound livestock rates.

One western railroad did make such an objection before December 15, which means that the proposal, Application C-1243, now must be considered by the entire Freight Traffic Managers' committee at its next meeting, the bureau said. The meeting is scheduled to begin March 3 and last about ten days.

**The Worst Is Past** in the meat industry and "we can look forward to more stable conditions," John Holmes, president of Swift & Company, Chicago, predicted this week in his annual report to shareholders. The report revealed that Swift's net earnings declined 43.8 per cent in the fiscal year ended October 30, to \$19,050,891 compared with \$33,903,294 in fiscal 1953, despite dollar sales totaling \$2,510,804,805, only slightly below the 1953 record.

Although ups and downs caused by rapidly shifting prices always are expected, Holmes said, the pressure on profit margins in 1954 was "more severe and prolonged than we have experienced for many years. This situation prevailed in several lines but was especially true of pork operations." He pointed out that total meat production, which reached an all-time peak this year, is expected to be slightly higher in 1955 with more pork and veal, about the same tonnage of beef and slightly less lamb. For more details about the Swift fiscal year, see page 18.

**No Relief** for business firms from the 52 per cent corporate income tax rate for at least another year is contemplated by President Eisenhower. The President told his news conference Wednesday that he will ask Congress to extend the 52 per cent rate, which is scheduled to expire April 1, 1955. Mr. Eisenhower said he was thinking in terms of one year but he could not say how long an extension would be asked because the subject has not yet been discussed with the Treasury.

**Puget Sound** meat packers and UPWA Locals 186 and 554 have reached agreement on a new contract running to February 1, 1957. A clause relating wage adjustments to those granted by major packers on a national basis is continued in the new contract. Health and welfare coverage was extended to provide benefits for dependants of regular employees. Identical changes also are included in new contracts between packers in Yakima and Ellensburg and UPWA Locals 329 and 529.

**The Joint Meeting** of NIMPA's Central and Midwestern divisions, set for Friday, January 14, at the Jefferson Hotel, St. Louis, will take up labor relations, cost controls and market reporting, according to plans being worked out by John E. Thompson, vice president for the Central division, and George L. Heil, jr., vice president for the Midwestern division. A meeting of the NIMPA board of directors also has been called by Chris E. Finkbeiner, president, for Thursday, January 13.





VIEW OF GREATLY enlarged plant. In loading, company trucks back directly into door openings in assembly room.

## Expansion in Memphis

Young firm that sells meats under the 'King Cotton' label writes remarkable progress story through management-employee teamwork

**I**F YOU happened to be in Memphis just 13 years ago and took a look at the Nat Buring Packing Co., you'd never recognize it on a return trip today. What started as a 5,000 sq. ft. kitchen with six employees now is a 100,000 sq. ft. plant in which 250 employees work with more than average satisfaction. Within

the past year the plant acquired and refurbished an adjacent building.

Nat Buring, the man behind this success story, started in the meat business as a salesman 25 years ago. He opened his first kitchen 13 years ago in what is now an auxiliary cure cooler in the present plant.

Buring, who is president, attributes

the growth of the enterprise, in large measure, to the good will and support of his staff. He relates with pride that it has never been necessary to lay off an employee. Labor turnover is virtually non-existent.

New employees are hired through careful screening with the applicant being interviewed by the sausage superintendent, the plant superintendent and, finally, the president.

Another ingredient in the success formula has been management's willingness to accept new ideas and methods. Frosty Johnson, sausage superintendent, says management always listens to new ideas. If the suggestions hold promise of improving product or achieving greater output, the money necessary for their development is made available.

The entire new addition bears testimony to management's progressive thinking. Space for the installation of additional meat processing and consumer packaging facilities, as well as large chill and freezer and dry storage areas, were added in the building.

The additional space at the basement level has expanded the smoked meats and curing operations; the first floor, the pre-packaging of sausage



NAT BURING, president, examines designs for some of the outdoor "spectaculars" the firm is erecting in the Memphis area, such as those shown in inset to his right.

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meats, and the second floor, the dry storage capacity and comfort facilities.

To co-ordinate the newer building with the older section, the firm retained Harry B. Hunter, consulting engineer, Memphis. The major problem was to link the buildings and especially the basement areas.

A newly constructed passage joins the two areas in a way that expedites normal product movement. (See floor plan on page 14.) Both basement areas have newly enlarged facilities for the production of smoked meats, a packinghouse product with high brand name identity value.

Moving as packaged products, smoked meats carry the firm's brand name through the merchandising cycle and are promoted through the various advertising media employed by the packer. If any specific smoked meat item is picked for a special promotion, its package achieves the association between the advertising message and the product in the retail show case.

In the basement area, the plant has built a new five-car capacity freezer, chilled by direct expansion coils. Other curing cooler additions needed for its 200,000 lbs. weekly volume of smoked meats were installed.

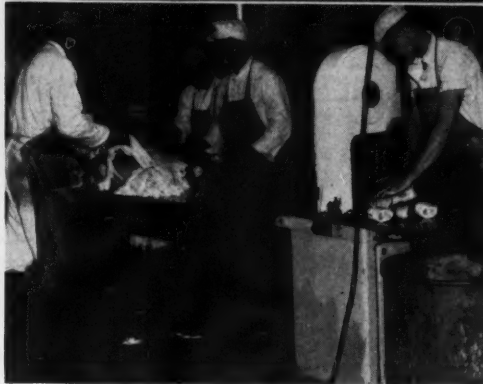
In a number of locations, including the curing coolers, sausage packing, bacon slicing and shipping rooms, Gebhardt overhead units of Advanced Engineering Corporation furnish refrigeration. Frick compressors are employed in the engine room.

To minimize product handling and place the entire area under the easy supervision of the curing and smoked meats foreman, the firm installed in the new addition two 6-cage Drying Systems smokehouses which are equipped with Buffalo smoke generators and Powers temperature regulators. In these same general work areas, the firm has its Anco pickle injector.

With this machine a four man crew lays down seven bellies per minute. One man feeds the unit; one takes the injected bellies and sprinkles a dry cure over them; another rubs the dry cure into the bellies, and a fourth man places them on the skids for movement into the curing cellar. Bellies are given a three-day cure. W. B. Richardson says the firm still box cures its top brand, "King Cotton," although he feels that it eventually will cure all bellies by injection.

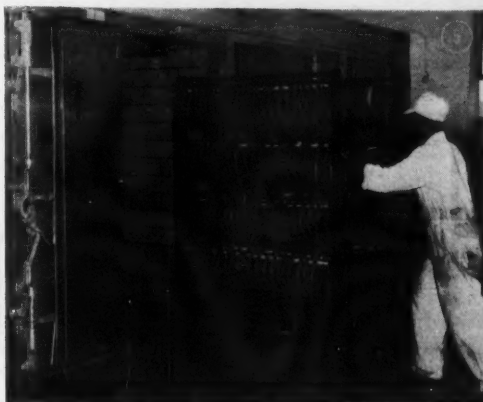
The cured meats washing room also is located at the basement level. Adjacent to the washing station is a band saw to trim cuts before they are inserted in stockinettes.

The smoked meats department recently tried the new paper netting, Pap-O-Nets, in smoking hams. Rich-



### Processing Steps

- 1—Worker puts down bellies that have been injected by machine and rubbed. They move into cure cooler via skid lot.
- 2—Picnics are prepared by band saw and netted before smoking.
- 3—E. J. Maddox, sausage maker, closes door on new batch vacuumizer.
- 4—Portable hoist lifts basket of filled molds into cooking vat.
- 5—Merri Spearman, charter employee, guides cage into new smokehouse.
- 6—W. B. Richardson examines hams smoked in new paper netting.



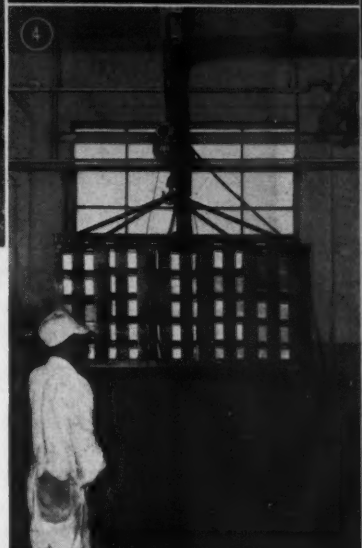
ardson said the netting has improved the color and appearance of the ham by absorbing freed fat. The small non-clinging mesh permits a better smoke deposit in a shorter time, cutting smoke time and resulting in a slight gain in yield, he said.

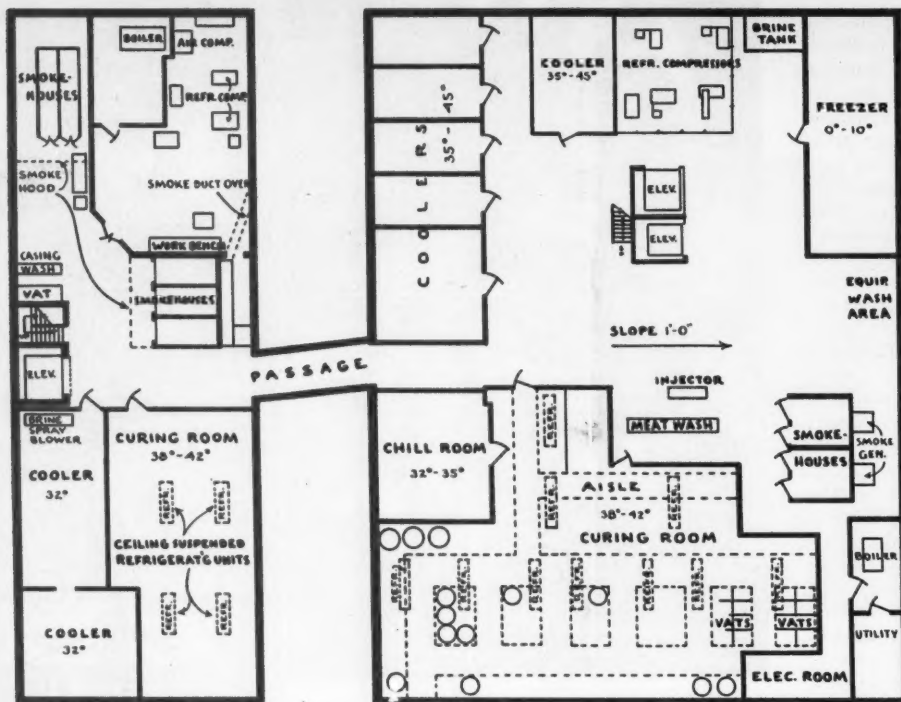
Also in the basement is located a Cryovac station where product is pre-

pared for this packaging technique.

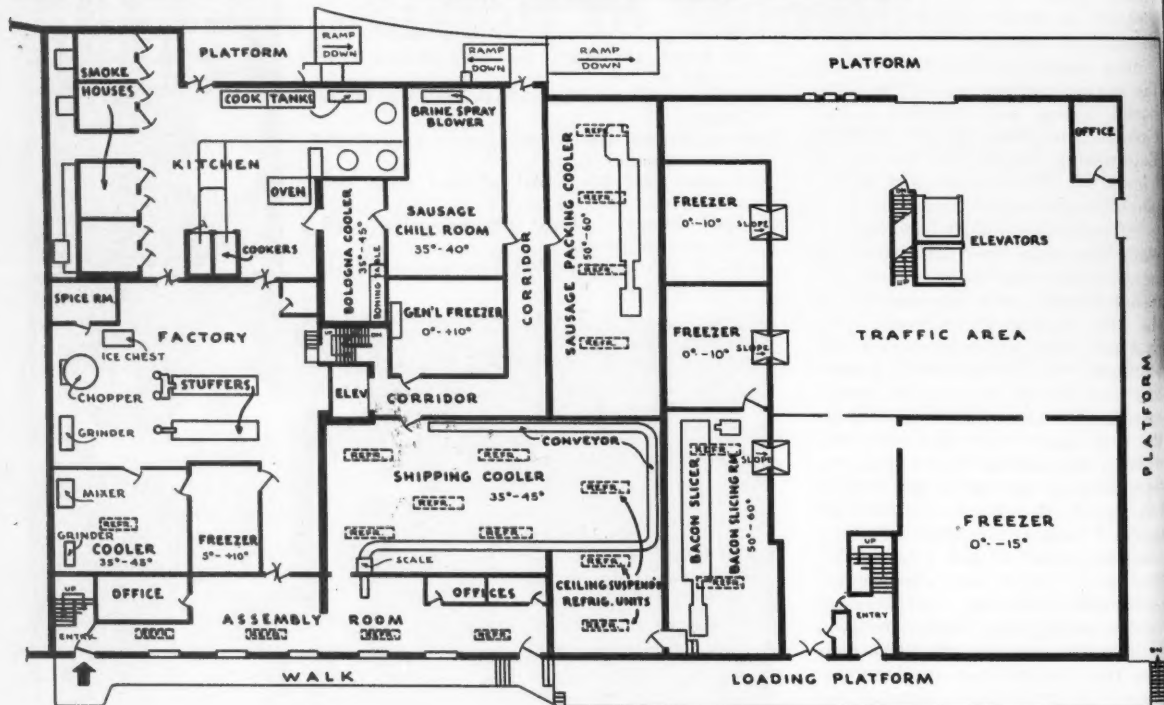
Adjacent to the smokehouse is a Dohm & Nelke derinding machine. The derinded bacon moves up to the first floor into a freezer where it is quickly tempered for slicing.

The first floor houses the sausage manufacturing room, the two packaging rooms, the large, 17-car sharp





FLOOR PLANS give details on integration of equipment and operations in buildings that comprise the Curing plant. At left is the basement area showing connecting passageway, and below is the first floor.



freezer and other cooler and freezer facilities.

The new plant addition contains the general receiving and meat holding sections. This added space gives the plant a co-ordinated product put through, as the new materials are received at the back railroad siding or

truck unloading platform and moved into the holding coolers. From there they move into the sausage manufacturing or curing rooms. (See first floor plan above.)

In its shipping cooler located on the first floor, the firm uses the conveyorized order assembly technique. By this

method unfilled orders are pre-arranged by truck and destination within the truck load. The assembling of the order starts with the last delivery first and the first delivery last. A box sticher scans the order and prepares the needed number of containers which then move on the conveyor past





## Packaging Steps

- 1—Bacon is sliced, shingled into 1-lb. units.
- 2—Check scalers make weight and lock the bacon packages.
- 3—Mandrel is used in collaring packaged franks.
- 4—Overall view of frank packaging line.
- 5—Sliced product is packaged in this setup and placed in wire baskets for holding.
- 6—Last employee on line places packages in cartons which he staples.



the various product stations. The completed order is check-weighed and moved onto the loading dock where a portable spur conveyor carries the order into the truck being loaded.

I. C. Mainland, plant superintendent, said the conveyORIZED system has increased order assembly and loading productivity by 100 per cent. All the lost motions of having order clerks chase the item, move pre-loaded skids into the assembly room, and find the right skid to load the truck are eliminated.

In the sausage manufacturing room the company has a new Anco vacuumizer, which pulls a vacuum on a batch of product prior to stuffing, and a Buffalo silent cutter.

For loaf processing, Johnson devised a cook truck that eliminates dual handling of the stuffed loaf molds.

Johnson noted that the stuffed mold was placed on a truck, moved to the cooking vat, placed in the vat; cooked and chilled and then again removed from the vat and placed on a truck for movement into the chill cooler.

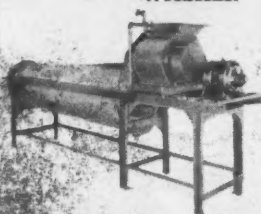
He arranged for the purchase of steel baskets which hold 175 molds and are equipped with steel legs which provide clearance for a lift truck to slide under the loaded basket. The basket is moved by lift truck to the cooking vats where a track-mounted, 1-ton Yale electrical hoist lifts the entire load of product in and out of the cooking vat.

In the enlarged sausage manufacturing room, the firm added two Drying Systems' smokehouses with a total capacity of 12 cages. Again, these houses are equipped with Buffalo smoke generators and Powers controls.

In its stuffing operations the company uses a U-shaped stainless steel table. The worker who feeds the two Ty Linkers is stationed in the slot formed by the U. Each of the linking machines occupies one leg of the U table. The linked product glides onto a stuffing table at right angles to the U legs. With this arrangement management has found that one operator can feed the linkers the output from two stuffers. With the shorter strand natural casings, an additional operator is needed per table to make the end ties.

For its packaging operations the firm installed a new sliced bacon room equipped with a Dohm & Nelke bacon press and an Anco high speed slicer. On the bacon line one operator brings the slabs in from the cooler and feeds the machine. The shingled

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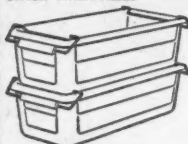
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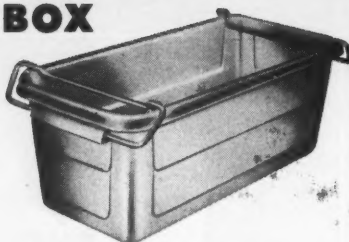
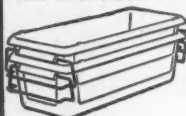
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bacon is then ladled onto window packages which travel to five check scalers who make weight and lock the packages. At the end of the line, one operator places the packaged bacon into shipping containers which are then closed with a Bostitch stapling machine.

Nat Buring said that acceptance of the window type bacon package has been very good. Currently the pack-



FROSTY JOHNSON, sausage superintendent, and W. B. Richardson, smoked meats foreman, discuss product display and protection values of new bacon package.

age is used with the firm's top-grade sliced bacon, "King Cotton."

On hotel pack and its second line brands, the firm uses a printed Marathon board. The overwrap is applied with a Hayssen unit.

Frankfurters and sliced luncheon meats are banded in the sausage meats pre-packaging room. (See photos on page 15).

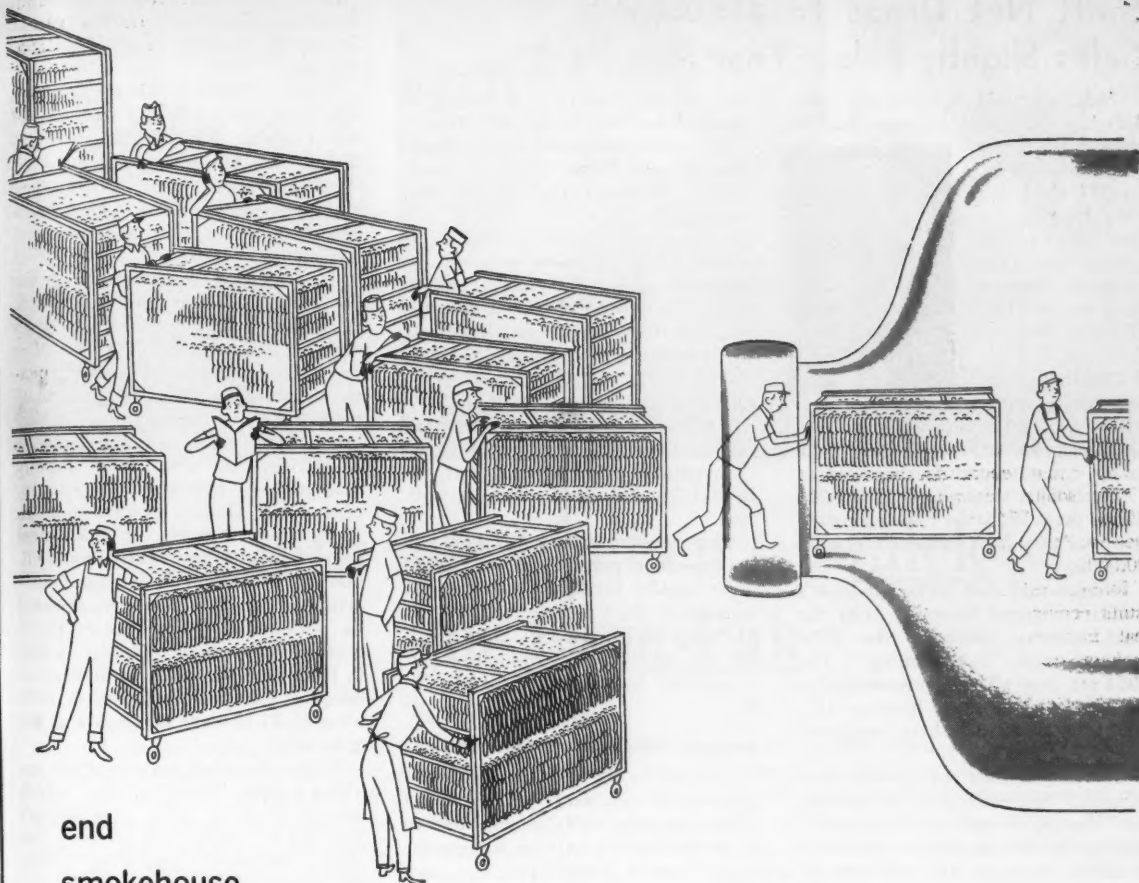
One operator feeds the U.S. Slicer, two operators weigh the stacked slices on Toledo scales, two insert the product into the Flex Vac pouches and another feeds the Flex Vac unit and places the packaged product into wire baskets. Output of this line is approximately 375 lbs. per hour in half pound packages.

The plant currently holds the packaged product overnight for re-inspection of closures before moving it into the shipping cooler.

For its frankfurter operations the firm has provided two Linker peelers to handle skinless product and a long conveyORIZED table on which the natural casing product is assembled.

In making either of the frankfurter packages, Marathon collars are used. The operators form and lock the package with the aid of a sloped mandrel. The operator places the collar within the frame of the mandrel, which forms the bottom and sides of the pre-creased collar. She then places the correct number of links in the collar, locks it and slides it off the mandrel onto the conveyor belt. The col-

(Continued on page 40)



end  
smokehouse  
bottlenecks with

## PFIZER ASCORBIC ACID or SODIUM ASCORBATE

● When you add Pfizer Ascorbic Acid or Sodium Ascorbate to cooked, cured, comminuted meats you reduce considerably the time required in the smokehouse. That means an end to bottlenecks and results in increased production. Some packers have stepped up smokehouse capacity by  $\frac{1}{3}$  or more.

Besides increased production, Ascorbic Acid or Sodium Ascorbate added to frankfurts,

bolognas and similar meat products means less shrinkage in the finished product. It can also result in greater color retention...packaged meats that look tastier for longer periods of time.

Pfizer Ascorbic Acid or Sodium Ascorbate is easy to use. Simply dissolve in water and add near the end of the chop. Technical bulletin and prices available on request. Call or write...

### CHAS. PFIZER & CO., INC.

#### CHEMICAL SALES DIVISION

630 Flushing Ave., Brooklyn 6, N.Y.

Branch Offices: Chicago, Ill.; San Francisco, Calif.;  
Vernon, Calif.; Atlanta, Ga.

*Manufacturing Chemists for Over 100 Years*





## Swift Net Drops to \$19,050,891; Sales Slightly Below Year Ago Peak

Although Swift & Company's dollar sales and total tonnage handled during the fiscal

year ended October 30, 1954, fell only slightly below the record peaks set last year, net earnings dropped to \$19,050,891 from the 1953 net of \$33,903,294 and were the smallest since 1951, John



JOHN HOLMES

Holmes, president, revealed this week in his annual report to shareholders.

Total dollar sales were \$2,510,804,805 in fiscal 1954, the fourth consecutive year they have exceeded \$2,500,000,000.

Holmes said that, although Swift's results compared favorably with the meat industry generally, the 1954 earnings were "disappointing." The 1954 net, from all sources amounted to .8c per dollar of sales. Earnings this year were \$3.22 per share compared to \$5.72 in 1953.

"It was a difficult year for the meat industry," the Swift president pointed out. "Ups and downs caused by rapidly shifting prices are always expected. In 1954, however, the pressure on profit margins was more severe and prolonged than we have experienced for many years. This situation prevailed in several lines, but was especially true of pork operations. I believe that the worst is past and

that we can look forward to more stable conditions in the industry.

"The company continues in strong financial condition. Current assets were 3.55 times current liabilities, compared with a ratio of 2.76 to 1 last year. Net working capital declined \$6,367,791 due primarily to resources going into capital investment. We had no bank debt or notes payable at the end of the fiscal year.

"Long-term receivables were reduced \$8,777,662 mainly by collection of outstanding claims. This was not a factor in current-year earnings," Holmes said.

Inventories were under a year ago by \$11,970,470 due to lower quantities.

The company's modernization and improvement program moved ahead more rapidly in 1954, with the net increase in fixed assets amounting to \$14,139,192, Holmes said. Since 1945, the net investment in buildings and equipment has increased \$112,523,627.

### Jackson, Miss., Plant Opened

Included in the 1954 building program is the new meat packing plant at Jackson, Miss., which started operations November 3, a new tannery being built at South Paris, Me., and the completion of three new wholesale sales units at Houston, Tex., Washington, D.C., and Charleston, S.C.

Major rebuilding and improvement projects were carried on in eight meat

packing plants and several other units, including dairy and poultry plants, oil mills, refineries, and plant food factories.

Paying tribute to his organization, the Swift president said that, except for isolated disturbances, employees did a good job during a tough year. The Swift organization of 78,000 employees includes 16,188 who have a record of 20 or more years of service.

In reviewing the progress of the company's employee benefit program, the report cites the rising company costs of vacations, holidays and other payments for time not worked, pensions, insurance, social security taxes paid by the company, and similar items. The value of these employee advantages has risen more rapidly than average hourly earnings in recent years, Holmes pointed out. In 1941, these benefits in U.S. meat packing plants represented an addition of 13 per cent to average hourly earnings. In 1954, they represented an addition of 23 per cent. On a cents-per-hour basis, average wages in 1941 were 80c, plus 11c in employee benefits. Comparable figures in 1954 were \$2.03 in wage earnings and 46c in benefits.

Holmes reported the company's nutrition exhibit, "Food for Life," which opened in June, 1954, at Chicago's Museum of Science and Industry, has already attracted more than 1,000,000 people.

### Sees Better Meat Supply in '55

On prospects for 1954, Holmes declared: "We can't predict what the future will be but the company is well prepared to meet whatever problems may arise in an industry gearing itself to take care of a growing demand for more and better foods.

"During the coming year prospects are good for a relative abundance of the basic foods processed by Swift & Company. Total meat production, which reached an all-time peak this year, is expected to be slightly higher in 1955. More pork and veal, about the same tonnage of beef, and slightly less lamb are predicted for the year ahead. Dairy and poultry products, and refined fats and oils are in plentiful supply.

"Drought conditions have been unusually severe in some areas this year, but overall production and stocks of basic foods are adequate for a heavy output of livestock and dairy and poultry products in 1955."

The statement of consolidated income and accumulated earnings of Swift & Company and all wholly-owned domestic and Canadian subsidiaries appears at left.

|  | 52 Weeks<br>Ended<br>Oct. 30, 1954 | 52 Weeks<br>Ended<br>Oct. 31, 1953 |
|--|------------------------------------|------------------------------------|
| SALES, including service revenues .....  | \$2,510,804,805                    | \$2,597,203,715                    |
| Dividends from subsidiaries in Great Britain (not consolidated) ..   | 1,375,385                          | 775,435                            |
| Interest and other dividends .....   | 522,895                            | 480,338                            |
| Supplemental distribution from mutual casualty company .....   | 1,255,299                          | .....                              |
| Miscellaneous—net .....  | 404,007                            | 149,150                            |
| <b>Total .....</b>   | <b>\$2,514,892,301</b>             | <b>\$2,598,608,638</b>             |
| <b>LESS:</b>   |                                    |                                    |
| Cost of sales and service, including cost of raw materials,<br>provision for inventory replacements and processing ex-<br>penses ..... | \$2,286,718,337                    | \$2,349,281,769                    |
| Selling and administrative expenses .....  | 141,397,988                        | 131,116,620                        |
| Depreciation .....   | 18,828,368                         | 17,090,209                         |
| Taxes (other than income taxes) .....  | 14,747,367                         | 13,856,360                         |
| Contributions to Pension Trust .....   | 13,400,398                         | 15,716,041                         |
| Interest charges .....   | 1,701,713                          | 2,958,324                          |
| Federal income taxes .....   | 16,860,004                         | 32,328,837                         |
| Federal excess profits taxes—subsidiaries .....  | .....                              | 378,530                            |
| Other income taxes .....   | 1,627,325                          | 3,348,544                          |
| Prior years' adjustment of property accounts and accumulated<br>depreciation, net of applicable income taxes .....                     | .....                              | —1,369,890                         |
| <b>Total .....</b>   | <b>\$2,495,341,500</b>             | <b>\$2,564,705,344</b>             |
| <b>NET INCOME for the YEAR .....</b>   | <b>\$ 19,050,891</b>               | <b>\$ 33,903,294</b>               |
| <b>ACCUMULATED EARNINGS (after providing reserves), Octo-<br/>ber 31, 1953 and November 1, 1952 .....</b>                              | <b>175,805,714</b>                 | <b>150,538,106</b>                 |
| <b>SPECIAL CREDIT arising on consolidation of subsidiaries not<br/>previously consolidated .....</b>                                   | <b>\$ 194,856,605</b>              | <b>\$ 184,441,400</b>              |
| <b>DIVIDENDS ON CAPITAL STOCK (1954—\$3.00 per share;<br/>1953—\$2.50 per share) .....</b>   | <b>\$ 194,856,605</b>              | <b>\$ 190,611,204</b>              |
| <b>ACCUMULATED EARNINGS (after providing reserves), October<br/>30, 1954 and October 31, 1953 .....</b>                                | <b>\$ 177,092,467</b>              | <b>\$ 175,805,714</b>              |

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SIONER



## into her kitchen... quick in Look-Pak

From your packaging line—through retailer—and into consumer homes . . . is a sure, *fast trip* when your products look their best in **Look-Pak**! They look so appetizing, so downright good, no shopper can resist. And by packaging thick-sliced bacon, bologna, frankfurters, pork sausage, Polish sausage and other link sausage in **Look-Pak**, you get look-alike uniformity, full-line merchandising—no matter what their size or shape!

Economical **Look-Pak** with its all-around Wonder White

board gives you a tight, rigid, complete-protection package. **Look-Pak** is *the* package for easy hand wrapping—the package for high-speed machine wrapping on equipment such as Battle Creek, Corley-Miller, Great Lakes, Hayssen, Hudson-Sharp, Package Machinery, Stretchrap, Wrap King and other well-known machines.

Ask the Man from Marathon for information and trial samples, or write Marathon Corporation, Dept. 315, Menasha, Wisconsin.



# MARATHON

SELL BRANDS • PROTECT PRODUCTS • SPEED PRODUCTION

# PACKAGES





*Season's Greetings.....*

*to all*

*our friends*

*in the*

*meat packing*

*and rendering*

*industry*



*The* **GLOBE** *Company*

4000 SOUTH PRINCETON AVENUE

CHICAGO 9, ILLINOIS



## AFL Teamsters, Butchers Tell Organizational Pact

A two-year pact aimed at organizing workers in food processing plants has been announced by the Amalgamated Meat Cutters and Butcher Workmen and the Teamsters Union, both AFL.

Dave Beck of the Teamsters said a joint ten-man committee with a \$200,000 operating fund will direct the organizational drive, concentrating at the start on Wisconsin, Minnesota and Indiana workers.

The goal, he said, "will be to organize canneries, frozen food plants, packinghouses and other food processing plants. They are not well organized now except for the Pacific Coast and in Chicago and other big city areas."

## Pennsylvania Food Council To Push Products of State

Greater use and consumption of Pennsylvania foods is the goal of a committee of Pennsylvania food producers, processors and distributors who met in Harrisburg to organize a state food marketing council.

Among those serving on the committee are three members of the Pennsylvania Independent Meat Packers Association. They are Emerson W. Graver, executive secretary of the association; G. William Birrell, president of Kunsler & Co., Lancaster, and Charles Weiland of Weiland Packing Co., Phoenixville.

W. S. Hagar, state secretary of agriculture, is chairman of the committee.

## Hams Get Yule Boost

Colorful Christmas truck and display posters promoting smoked Yankee Maid Hams for holiday parties are part of an extensive advertising campaign this month by Bernard S. Pincus Co., Philadelphia. Other features include 24-sheet billboards saturating the Philadelphia and Southern New Jersey area, and a special holiday package designed with a removable Santa Claus display that can be used as a Christmas decoration.

## Bill Would Ban Sale of Franks With Added Color

In a bill filed recently for consideration by the Massachusetts State Legislature, frankfurters containing coloring matter could not be sold in the state. The bill, however, does not forbid the manufacture of them. The measure was filed for Rep. Harry Coltun, Chelsea Democrat.

## Thank You Mr. Sausage Maker!



*Seasonings  
Spices  
Cures  
Binders*



Yes, Mr. Sausage Maker . . . We thank you for seeing to it that we Fella's (and Girls too) have been blended with those perfectly balanced . . . superb . . . AULA Seasonings during 1954 . . . The folks at AULA and their parent organization ARCHIBALD & KENDALL, Inc. want us to extend to You their *Very Best Wishes for the Holiday Season* and their assurance of continued efforts in your behalf in 1955.

Thanks Again, Mr. Sausage Maker!



**THE AULA COMPANY, INC.**

Subsidiary of Archibald & Kendall, Inc. • WOrth 2-7715

481-487 Washington Street, New York City 13, N.Y.

*"For the Spice In The Life Of Your Sausage"*

**PORK • BEEF • LAMB • VEAL  
CANNED MEATS  
COMMERCIAL SHORTENINGS  
NATURAL CASINGS • DRY  
SAUSAGE • LARD FLAKES**

**Rath's**  
BLACK HAWK  
MEATS  
FROM THE LAND OF CORN

**THE RATH PACKING CO., WATERLOO, IOWA**

## From one source . . . any instrumentation you need

When it comes to measurement and control, every industrial process is different. Each demands its own combination of accuracy, economy, instrument ranges, and all the numerous other characteristics that are peculiar to the individual application.

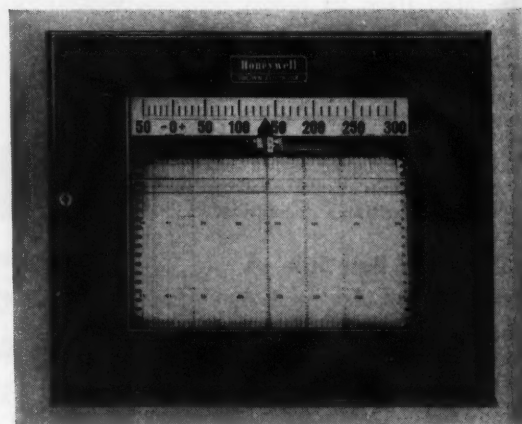
No single instrument and its accessories could possibly fit every process. So Honeywell makes a broad variety of measuring and controlling equipment that spreads across a tremendous range of applications.

The advantages are two-fold. First, you can get all the instrumentation your process requires from a single source, so there is undivided responsibility for the complete installation. And second, you are assured that the equipment selected for your process is recommended without bias . . . neither over-sells nor under-equips . . . needs no stretching, squeezing or compromising to fit it to its assignment.


This versatile family includes *ElectroniK* indicators, recorders and controllers in circular and strip chart models, applicable to temperature, pressure, pH, power and dozens of other variables: square root flow meters for control applications; evenly graduated flow meters for cost accounting; thermometers, pressure gauges and liquid level meters; *Pyr-O-Vane* millivoltmeter controllers. Especially useful for graphic panels are the *Tel-O-Set* miniature indicators, recorders and controllers. Electric and pneumatic control systems range from the simplest to the most complex, including automatic program controls and complete systems developed for particular processes.

Working with these instruments is a full choice of primary elements . . . thermocouples, *Radiamatic* radiation elements, pressure-type and electrical resistance thermal systems, flow meter bodies, pH cells and many others. For final control elements, you can choose from a wide range of electric motorized and diaphragm operated valves. To complete the picture, there are more than 7000 non-indicating devices for controlling temperature, pressure, vacuum, liquid level and humidity . . . an unmatched variety of instrumentation made by the world's largest manufacturer of control equipment.

# Internal meat temperatures serve as accurate g



Remotely located *ElectroniK* recorder charts temperatures of as many as sixteen thermocouples in scattered smokehouses.



Inside information on meat temperature is detected by the Brown thermocouple which is inserted into the center of the ham. Flexible extension wires connect to an *ElectroniK* instrument which records actual meat temperatures during smoking.

## ate guide to better smoking

**M**ODERN METHODS of instrumentation are helping Oscar Mayer & Co. to produce higher quality, more uniform smoked meats in the company's smokehouses at Madison, Wisconsin. Notable among the up-to-date techniques employed at this plant is the use of internal meat temperatures as an index to optimum smoking conditions.

A specially designed needle-like Brown thermocouple is inserted into the center of one of the hams hung in the smokehouse. Connected to this thermocouple by a flexible wire cable is a multiple-point *ElectroniK* temperature recorder. This instrument prints a record of actual temperature inside a test ham in each of the smokehouses. Plant men can watch the gradual rise in temperature during the smoking process, and can tell at a glance when safe smoking limits have been reached. They can bring the meat up to exactly the point where bacteria and molds are rendered inactive at normal storage temperatures.

And they can greatly reduce the costly shrinkage that goes with the usual practice of over-smoking "to be on the safe side."

Because measurements are made electrically, the *ElectroniK* recorder can be located hundreds of feet away from the smokehouses . . . right in the superintendent's office, if desired. The accuracy of *ElectroniK* "Continuous Balance" measurement assures ample precision for regulation of smoking cycles. And the ability of these instruments to stay on the job continuously prevents many a headache for maintenance personnel.

Your nearby Honeywell sales engineer will be glad to discuss your own plant's instrumentation requirements. Call him today . . . he's as near as your phone.

MINNEAPOLIS-HONEYWELL REGULATOR CO.,  
Industrial Division, Wayne and Windrim Avenues,  
Philadelphia 44, Pa.

● **REFERENCE DATA:** Write for Catalog 1521, "ElectroniK Recorders," Data Sheets on specific meat packing applications and Bulletin 4100, "Meat Packing Instrumentation."



MINNEAPOLIS  
**Honeywell**  
BROWN INSTRUMENTS

*First in Controls*



# PACKERS' CHOICE:

# GREAT LAKES



"LITEWEIGHT" Hand Sealer is the simplest, lightest and best iron for hand sealing. Genuine Calrod heating element guaranteed for full year. Replaceable shoe. Weighs only 8 1/2 ounces. Is properly angled for easy use, makes more seals with fewer moves.

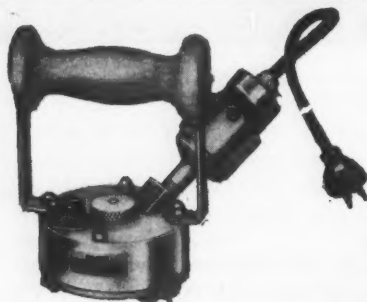


FOR

## PACKAGING:

Combination Scale and Great Lakes Seal Unit (right) weighs and packages franks in a single handling . . . cuts packaging costs . . . pays for itself in overweight savings.

The CS-17 packaging set up (shown at left) requires less than a 36" square of floor space . . . packages up to 250 lbs. of franks or sliced goods packages per hour with only two sealer operators. Increases per-operator production as much as 60% . . . cuts packaging costs as much as 40%.



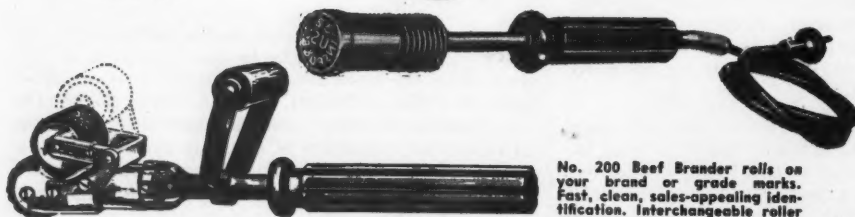
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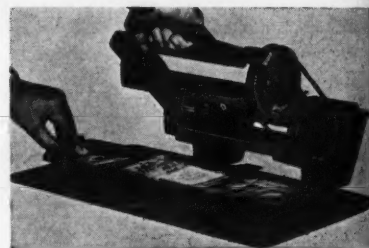
No. 55C Ham and Bacon Brander (left) thermostat controlled ink-electric stamp-type unit. Adjusts to speed of use and temperature. Perfect branding results.



No. 89 Electric Burning Legend Marker (below) has wattages for marking livers, hearts and S.P. meats. Replaceable dies. Enclosed element.



No. 200 Beef Brander rolls on your brand or grade marks. Fast, clean, sales-appealing identification. Interchangeable roller dies.



Carton and Casing Printer (above) offers new imprint savings . . . with a sales-winning impression. Imprints display cartons and cellulose casings. Operates rapidly, easily, accurately and economically. Eliminates obsolete cartons and casings. A real money-saving machine.

GREAT LAKES Packaging Equipment, Markers, Brander and Supplies are expertly designed and engineered to fill your packaging and identifying needs . . . give positive, economical identification and merchandising appeal to all your products.

FOR

## SUPPLIES:

Write today for full details of the complete GREAT LAKES line.

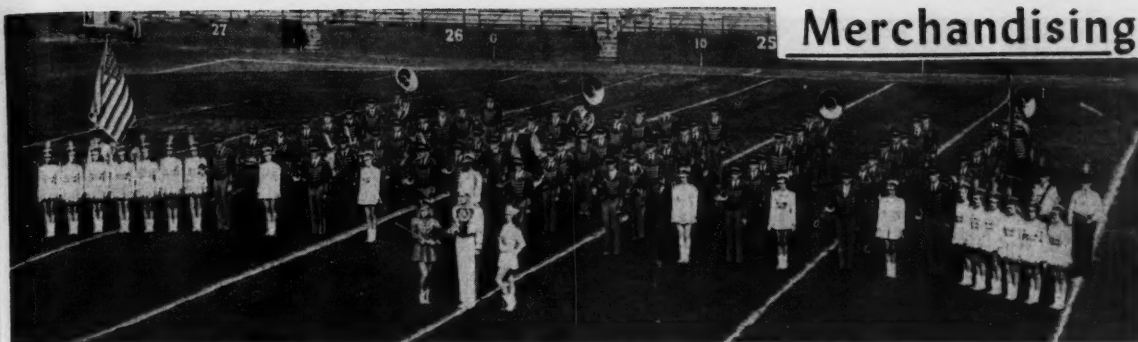
## GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS



NEW Great Lakes Meat Branding Inks comply with new B.A.I. regulations for Inspected Establishments. Available in regular and quick-dry Violet, Nu-Brown and Dark Brown.



ALL LINED UP for their trip to Pasadena and appearance in Tournament of Roses parade are members of Erie's Academy High

School band and majorettes. Roessler Packing Co.'s Rose Bowl fund will help finance youngster's trip to California.

## Packer Scores for Line In Rose Bowl Promotion



**T**HAT it pays for a packer, just as a football player, to be on his toes was demonstrated dramatically during the past few weeks by a firm in Erie, Pa.

Roessler Packing Co. of Erie caught a 4,400,000-yard "pass" and ran for a touchdown with its Gridd-L-Franks, cheered on by the general public, store owners, the school board, newspapers, radio and television and winning new fans along the way.

The "pass" was in the form of an invitation to the Erie Academy High School band and majorettes to be one

of the selected few high school groups to perform in the forthcoming "Tournament of Roses" parade in Pasadena, Calif., some 2,500 miles or 4,400,000 yards from Erie.

Roessler Packing executives quickly saw a tie-in between the gridiron event and Roessler's Gridd-L-Franks, a registered trade name coined five months earlier for its frankfurters in 1-lb. Milprint packages.

"We deem the Rose Bowl project of such prime importance that we decided to conduct a public service promotion to help send the band mem-

bers to Pasadena," explained Jack L. Schaffner, Roessler sales manager and vice president.

"On To Pasadena" tags, attached to each frank package, were the device used by the company to get a Rose Bowl fund started and at the same time to boost sales. Roessler decided to contribute 10c to a fund for the Academy band for each tag returned from Gridd-L-Franks sold within the period of November 8-22.

"The opportunity of a lifetime to put Erie and the state of Pennsylvania on the map, to send Erie Academy




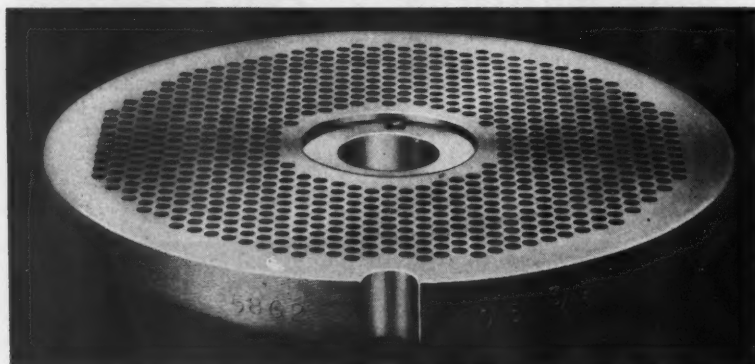
CHEERS FOR ROESSLER shook high school assembly hall as check was presented before 2,050 students by Carl Roessler (third from left), executive vice president of firm, and Jack Schaffner (second from left), sales manager. Others (l. to r.) are: W. Edwin Coon, principal; Albert Ritter, band member; Carol Kensill, majorette; Clarence Swahn, band business manager; William Rollinger, faculty advisor, and Howard Forbes, band director.



POINT-OF-SALESMAN, youngsters sell franks to James Sample, conductor of Erie Philharmonic Orchestra, and Mrs. Sample.

The members of  
**H. J. MAYER & SONS CO. inc.**  
 extend to you best wishes for  
 a very Merry Christmas  
 and a Prosperous New Year

Good Luck  
 Good Health Good Cheer  
 and Good Eating

### Only grinder plate guaranteed for 5 YEARS

SPECO alone can back its famed C-D Triumph plates with a 5-year unqualified guarantee — *in writing*. SPECO'S performance-tested plate design gives you every thin plate advantage plus strength to do the job. Other plate styles to fit every make of grinder. Knife styles, too, for any grinder need.

**SPECO inc.**

3946 Willow Road, Tuxedo 9-0600 (Chicago)  
 Schiller Park, Illinois

**New C-D  
 Sportsman's  
 Power Kit  
 with  
 automatic  
 fish scaler —  
 write for  
 literature  
 FREE!**



## Merchandising

band to California, is here," the company said in advertisements promoting the public service offer.

"Enthusiasm from store keepers and the general public was overwhelming," Schaffner said. "Endorsement from the school board and all media of public relations—TV, radio and newspapers—was tremendous."

Television stations WICU and WSEE had special public service programs promoting the Roessler campaign. Erie's Chamber of Commerce and the home-owned food store organization also heartily endorsed the firm's efforts.

Various members of the band and attractive majorettes in teams of three and four, wearing their uniforms, went to the various stores handling the product and acted as "Point of Sales-makers" during the peak of store business.

"From a sales point of view," Schaffner said, "the youngsters proved to be 'born sales personnel.' We underestimated sales the first week of the campaign and ran out of the product on Friday evening."

This, too, was played to advantage. "Demand exceeds supply," the company said in advertising the second week of the campaign. "Roessler's runs out of GRIDD-L-FRANKS. Produc-



NEW CANNED HAM package, designed for high visibility, has been introduced by Merkel, Inc., Jamaica, N.Y., and is being promoted aggressively through television, radio and newspapers. Featuring Merkel's red trade mark, can contains a fully-cooked, boneless ham in weights from 3 to 12 lbs. An attractive lithographed illustration of a sliced ham is displayed prominently. Panels for weight and price designations are provided. Menu and cooking suggestions appear on curved sides of can.



tion doubled. Coupon this week again worth 10c per package credited to Rose Bowl Fund."

Although skeptics said at the outset of the campaign that frankfurters can't be promoted effectively at this time of year and despite Thanksgiving holiday traditions in eating, results from the Roessler campaign speak for themselves, Schaffner pointed out. A total of 11,506 lbs. of Gridd-L-Franks was distributed during the two weeks, and 7,726 coupons were returned to the plant.

A check for \$772.60 was presented before 2,050 students at Academy High School December 9 by Carl Roessler, executive vice president of the firm, and Schaffner, getting the Rose Bowl fund off to an impressive start.

Also off to a promising start in this atmosphere of public favor is a new Gridd-L product, Gridd-L-Stick, made by the molding and packaging process of Basic Food Materials, Inc., and just introduced by Roessler.

The introduction was timed to provide a clear field ahead for this skillless fresh pork sausage in its self-service 8-oz. package, which identifies it as part of a "winning team."

### Seiler Increasing Use Of Outdoor Advertising

Karl Seiler & Sons, Inc., Philadelphia, announced renewal of its outdoor advertising contract covering 24-sheet posters for one year. The company also revealed that the number of billboard locations which will be used has been increased considerably.

In addition, the new advertising program which was placed through the Clements Advertising Agency, Philadelphia, calls for a greater number of night-illuminated boards, which are featuring a full-color photograph of Seiler's Virginia Baked Ham for holiday feasting and for Christmas gifts.

### Kosher Meats for Babies Introduced in New York

Kosher baby meats, said to be the first made available to Jewish families, have been introduced by B. Manischewitz Co., Jersey City, into the New York metropolitan market.

The line, which includes kosher beef, veal, lamb, liver and beef heart, has been test-marketed successfully in several out-of-town areas, the firm said. The baby meats are being promoted through newspapers, radio, direct mail, point-of-sale material and a publicity campaign.

# Protection

## for Packaged Meats...

Meat products require special protective packaging because of their moisture and animal fat contents. These elements help give them their delicious flavor. Preserving these qualities in transport and display is an easy job for Rhinelander glassine and greaseproof papers.



## Low Cost

### Glassine and Greaseproof Papers.

The clean, attractive appearance of glassine and greaseproof and their excellent printability aid in the sale of such products, too, by enhancing the appearance of the package.

Let us show you how Rhinelander Papers can solve your meat packaging problems economically.



**RHINELANDER**  
Paper Company • Rhinelander, Wisconsin



TEACHERS enjoy lunch in Schmidt cafeteria after tour. EMIL SCHMIDT, president, checks program details with Jos. Arnold, vice president, in photo below.



## Teaching the Teachers Is Good Promotion

HOW A PACKER can perform an effective public relations job on a local level has been ably demonstrated by the Schmidt Provision Co., Toledo, O. Emil Schmidt, president, said that after the firm's second participation in a recent business-industry-education day, he believes its efforts were repaid by the enthusiasm of the 50 teachers who visited the plant.

This type of promotion benefits not only one packer but the entire meat industry in a local area.

To give the teachers a preview of the day's activities, Schmidt outlined the program in booklet form.

The program was planned to tell the teachers about all aspects of production, distribution, financial matters and the contribution of the meat industry to the general welfare of the city. It included a tour of the plant, two movies about meat, a luncheon and a conference.

During the tour the teachers received a detailed explanation of the different phases of plant operations beginning with the beef and pork kill down to the final pre-packaging and order assembly steps.

Emphasis was given to the proper curing and smoking methods for bacon and ham. The teachers were told that there was a considerable time saving in the newer curing methods but that a vital factor in the curing of smoked meats was shrinkage in weight from 2 to 4 lbs. per hundred from the raw product.

The teachers learned something about sausage making and were told the difference between skinless and tender skin wieners and artificial and natural casings.

Schmidt says all the departments were covered thoroughly and every attempt was made to give the teachers as complete an understanding as possible in a short time on the fundamental operations, problems, achievements and costs of the sausage kitchen.

Two movies, both obtained from the American Meat Institute for the occasion, were shown to the teachers. "The Way to a Man's Heart" preceded the luncheon, served in the company cafeteria, and "This is Life" followed. The day's activities ended with a short conference.

## Morrell to Get \$46,599 From Iowa for VE losses

The Iowa State Executive Council, Des Moines, has agreed to pay John Morrell & Co., Ottumwa, \$46,599 for losses suffered in an outbreak of the hog disease, vesicular exanthema, last summer.

The firm was advised to file a claim with the 1955 state legislature for additional losses of \$31,698, representing the value of hogs in process when the disease was discovered.

Iowa law provides indemnities but requires appraisal of hogs before they are killed if such losses are to be reimbursed. In such losses, the federal government pays half and the state pays half.

The company said its overall loss from VE amounted to \$165,640, representing 3,357 hogs appraised prior to slaughter, 2,771 hogs in process which had not been appraised, and 463 others valued at \$9,046 which are not eligible for indemnity payments because they came from outside Iowa. The federal government already has paid its \$46,599 but cannot pay its \$31,698 unless the state also pays that amount.

## ODM Names E. F. Phelps to Work on Standby Controls

E. F. Phelps, jr., former OPA and OPS price executive known by many meat packers, has been appointed assistant director for stabilization in the Office of Defense Mobilization.

He will be responsible to Defense Mobilizer Arthur S. Flemming for the further development of national price, wage and rent stabilization measures that might be required in the event of a national mobilization.

Phelps has had wide experience in the wholesale food production and marketing industry. He was director of the OPA food branch during World War II and served during the Korean War as assistant director for price operations of the OPS.

## Allan B. Kline Resigns As Farm Bureau President

Allan B. Kline, president of the American Farm Bureau Federation for the past seven years, announced his resignation for health reasons this week during the organization's annual convention in New York City.

Kline told the convention that the U.S. has "more to lose from restrictions on trade and more to gain from its expansion than any other country." He noted that about 10 per cent of American agriculture production now is exported.

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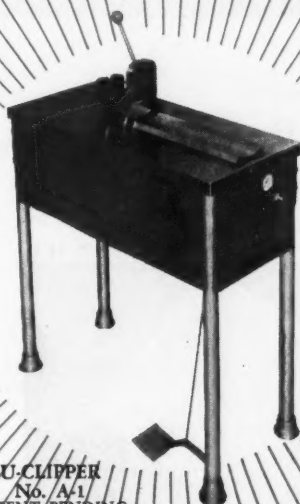
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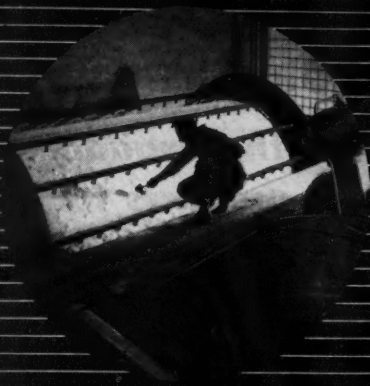
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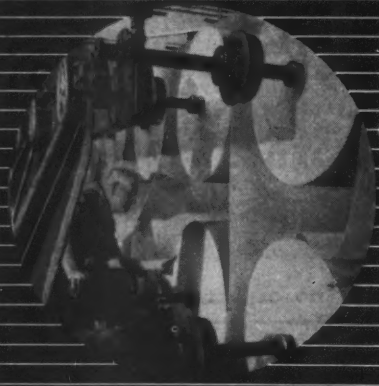
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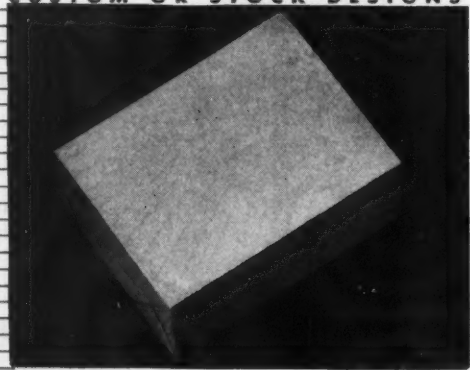
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# The Meat Trail...

## Slotkowski Heads Chicago Packing, Sausage Group

LEONARD SLOTKOWSKI of Slotkowski Sausage Co. was elected president of the Packers and Sausage Manufacturers Association of Chicago at the group's annual meeting at the Bismarck Hotel. He succeeds SCOTT PETERSEN, JR., of Scott Petersen & Co., who was named to the board of directors.

IRVIN TIAHNYBIK, Leon's Sausage Co., was elected vice president; WILLIAM DUKES, Saratoga Meat Products, was chosen as treasurer, and HARRY L. RUDNICK was renamed secretary and counsel.

In addition to Petersen, the newly-elected board of directors includes: WILLIAM MARHOEFER, J. R. Marhoefer & Sons; PAUL KUNKEL, Fred Busch Sausage Co.; JOSEPH ZICHA, Crawford Sausage Co., and LEO SADOWSKI, United Butchers Packing Co.

A proposal to cut premium costs on product liability insurance through an association policy was adopted "in principle" by members attending the annual meeting, Rudnick said. The proposal, presented at the meeting by J. MILTON EDELSTEIN and EDWARD G. EDELSTEIN of the insurance firm of J. M. Edelstein & Associates, is being studied by the association. A savings of 60 to 70 per cent in the cost of such insurance to individual members appeared possible.

Other speakers were WALTER J. STACHNIK, managing director of the Beef Boners Health and Welfare Fund and secretary-treasurer of Local 100, Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, and CARL BROMANN, executive secretary of the Associated Food Dealers of Greater Chicago and the National Meat and Food Dealers Association.

## Three Firms Get SBA Loans

Loans totaling \$465,000 have been granted to three meat firms by the Small Business Administration, the SBA announced. The agency approved a ten-year loan of \$140,000 to Greenlee Packing Co., Sioux Falls, S. D., which plans to build a sausage plant.

A loan of \$200,000, in which a local bank will "participate," was granted to Florida Packing Co., Inc., Quincy, Fla., which employs 22 workers. Purity Packing Co., Powell, Texas, which has 61 employees, will get a \$125,000 direct loan from the SBA.

## Morrell Names Kleespies, Austin to New Sales Posts

Two John Morrell & Co. sales department officials figured in a shift announced by J. M. FOSTER, vice president and director of sales. They are JAMES S. AUSTIN, Ottumwa sales manager, and VIRGIL M. KLEESPIES, assistant sales manager for the Sioux Falls, S. D., plant.

Austin was appointed to the newly-created post of eastern sales manager, with headquarters in Philadelphia, effective January 3, and Kleespies was named sales manager for the Ottum-



V. M. KLEESPIES



J. S. AUSTIN

wa plant, effective at the time Austin takes his eastern post.

Austin joined the Morrell firm as a salesman for the Philadelphia branch on November 11, 1926. He held various responsible sales positions for several years and then was named assistant manager of the Boston branch in 1929. He held that position until January 3, 1947, when he was transferred to Ottumwa and made manager of all the company's branch houses which operate under the jurisdiction of the Ottumwa plant. He was named sales manager in 1948. In his new post Austin will supervise the Philadelphia and Syracuse branch houses and certain eastern car route districts.

Kleespies joined the Morrell firm as a canned meat division district representative in Portland, Ore., in 1937. Three years later he was named assistant manager of the canned meat division in Sioux Falls. In 1946 he was named manager of the southern sales division and in 1952 was made assistant sales manager for the Sioux Falls plant.

## Party Set for Meat Council

Milwaukee Meat Council members have scheduled their annual Christmas social gathering for Monday, December 20, at the Cape Cod Inn. J. O. ZILLIEN, president of the trade group, said that a series of informative meetings has been arranged for the coming year.

## E. F. Swift, III to Head Swift Plant at Evansville

EDWARD F. SWIFT, III, has been appointed manager of the Swift & Com-



E. F. SWIFT

pany plant at Evansville, Ind., effective January 3, P. M. JARVIS, executive vice president, announced.

Swift, a great grandson of Swift & Company founder GUSTAVUS F. SWIFT, will succeed PAUL L.

AYERS. Ayers, manager at Evansville since July, 1952, will become a member of the president's office staff at Chicago to assist in following plant management activities.

Swift joined the company in April, 1948, as a member of the Chicago plant provision department. He also served with the Chicago plant beef, lamb and veal department and in the boneless beef division before beginning a management training program in January, 1954.

Swift, 31, is a graduate of Yale University. He served in the army for three and one-half years during World War II and attained the rank of captain in the Field Artillery.

## JOBS

CLARA DURR HARRISON was re-elected as a director and chairman of the board of C. A. Durr Packing Co., Inc., Utica, N. Y. and other officers and directors also were renamed at the company's annual meeting. They are: JEROME B. HARRISON, president and director; MARGARET P. DURR, vice president and director; ARTHUR H. MAUTHE, treasurer and director; WILLIAM M. HOWARD, secretary, and ALLAN P. CARPENTER, director. Carpenter also was reappointed general manager.

HOWARD C. BILGER has been named general manager of Danahy Packing Co., Buffalo, N. Y., BARNEY LEFCOWITZ, president, announced. Before joining Danahy, Bilger had been with Hygrade Food Products Corp. for 12 years and with the old Dold Packing Co. about 15 years.

C. E. STRAUB, sales manager at Swift & Company's St. Joseph plant since 1947, has been named sales manager of the Swift general sales unit at National Stock Yards, Ill. He

IT'S TIME FOR

## Season's Greetings To All!



At this season it is a source of great satisfaction to reflect on the pleasure we have found in working with our many friends during the past year. You, our friends have made the year a happy and a prosperous one. As we move into the New Year of 1955, we want you to know it has been a pleasure to serve you. We wish each of you a Very Merry Christmas and a Happy and Prosperous New Year.

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will be succeeded at the St. Joseph plant by L. C. HONIG, who has served the company in Chicago and St. Louis. Straub has been with Swift since 1934, and Honig has been with the firm since 1939.

Geo. A. Hormel & Co., Austin, has appointed CARSON MORRIS as sales manager of the company's newly-created frozen foods division in addition to his advertising and merchandising post.

The appointment of JACK H. DAY, formerly of Swift & Company and Kingan Inc., as assistant chain store manager for Marhoefer Packing Co., Chicago, has been announced by JOHN H. MARHOEFER, president. Marhoefer also announced the appointment of JOHN F. JUD as superintendent of the Marhoefer Chicago plant. Jud is a veteran of more than 16 years with Krey Packing Co., St. Louis.

### PLANTS

Egli's Meat Processing Co. has been opened in Manson, Iowa, by ELMER EGLI, former operator of Manson Storage Lockers. He has discontinued the locker storage phase of his business and will concentrate on slaughtering and processing.

KIRBY REECH has opened a custom slaughterhouse in Colfax, La. He also will manufacture sausage.

The slaughtering plant at East Texas State Teachers College, Commerce, which was destroyed by fire last September, has been reconstructed and reopened for college



**SOUTH AMERICA-BOUND**, Al Freud, city salesman for Berth. Levi & Co., Inc., Chicago, and Mrs. Freud are shown in New Orleans shortly before they boarded the Delta Line luxury ship, the SS Del Sud. Freud will visit offices of the sausage casing company in South America.



butchering and class instruction. The new \$26,000 plant will handle an average of six cattle and eight hogs a week, according to A. C. HUGHES, assistant professor of agriculture, who conducts the meats class.

M & J Meat Specialties, Inc., New York City, has filed articles with the secretary of state in Albany to change its name to Island Meat Specialties, Inc. Lewis & Mound, 655 Madison ave., New York City, filed the papers.

Gabel's Ranch House Sausage Co., Pryor, Okla., showed its new modern slaughtering plant to the public at an open house recently.

A new holding cooler has been constructed by Moberly Packing Co., Moberly, Mo., owned by JOE W. HAINES.

## TRAILMARKS

MONROE PFAELZER, president of Pfaelzer Brothers, Inc., Chicago, wholesale meat

purveyors, has been named chairman for the fifth consecutive year of the packing group of the foods section in the 1955 heart fund campaign of the Chicago Heart Association. The packing group has a goal of \$7,500 toward the Chicago area goal of \$680,500. Pfaelzer also is a director of Franklin Boulevard Community Hospital and a director of the Valentine Boys Club of Chicago. "Help your heart fund help your heart" is the slogan of the campaign.

Okmulgee Packing Co., Okmulgee, Okla., donated the sausage served at the local Rotary Club's all-day "Aunt Jemima Pancake Festival" this week. About 10,000 sausage links were consumed at the civic affair, staged to raise money for recreational facilities for youth. JACK POWELL is owner of the company, which produces "Pal's Pride" meat products.

JOHN W. COVERDALE, public relations director of the agricultural bureau of The Rath Packing Co., Waterloo, participated in a livestock panel discussion preceding the opening of the American Farm Bureau Federation convention in New York City.

John J. Madigan Associates, Omaha, economic and management advisers, announced the appointment of GEORGE L. ABRAHAM as statistical analyst and economist. Abraham is

a graduate of the University of Missouri, with a major in agricultural economics, and spent five years in the research and provision departments of a major packer.

ABE COOPER, president of Bernard S. Pincus Co., Philadelphia, has been named a vice chairman of the Trade Council for the 1955 Philadelphia Allied Jewish Appeal. He will be in charge of the meats and grocery division.

BARTON J. NELSON, who once served as head sheep and lamb buyer for Iowa Packing Co., Des Moines, has opened The Bart Nelson Sheep Co. in Des Moines to buy and sell fat and feeder lambs and breeding stock.

## DEATHS

JAMES RHEA THOMPSON, 49, of Thompson & Groce Provision Co., Fayetteville, Tenn., died recently of a heart attack. Thompson worked for Armour and Company for many years before starting his own business in partnership with B. W. GROCE.

HENRY LEVINE, 74, who had been handling beef sales for Russell Packing Co. and Wimp Packing Co., Chicago, died December 11. He had been with the company since 1914.

HENRY C. IHDE, 60, manager of the consignment and storage department of Armour and Company, Chicago, died December 11. He had been with the company since 1914.

## Martinec Firm Founders Mark Two Anniversaries

Two memorable events were marked recently by JOSEF MARTINEC and his wife, JULIE, who are partners with their son, JOSEPH, in the J. Martinec Packing Co., Scotia, N. Y. The first was the golden anniversary of their wedding 50 years ago in Czechoslovakia, then Bohemia. The second was the 40th anniversary of the day they began manufacturing sausage in their combination home and meat market in Scotia after immigrating to the United States.

Approximately 100 employees and friends honored Josef Martinec at a testimonial dinner on the occasion of the firm's 40th anniversary, which followed the wedding anniversary by two weeks. Speakers included F. K. TAYLOR, general plant manager, and EDWARD R. JACOBS, office manager, who served as toastmaster. Jacobs told how Mrs. Martinec would bundle their two youngsters into the horse-drawn delivery wagon and drive a ten-mile route, memorizing orders from customers at first since she could not read or write English. The business prospered and the present plant of Martinec concern was opened in 1931.

Service awards were presented to six employees during the testimonial dinner. They are MATTHEW GREELEY, with the firm 35 years; LOUIS ECRIE, 32 years; LOUIS CEGLOWSKI, 28 years; KARL WACHTER, 24 years; AL SCHMID, 23 years, and EDWARD JACOBS, 22 years.



A UNIQUE GIANT SAUSAGE was presented to Mayor Elmer E. Robinson of San Francisco by executives of the Transparent Package Co., Chicago, to celebrate the opening of the company's plant in the Western meat capital. On hand for the unusual greeting were Gordon Cummins, newly appointed western manager of Tee Pak; E. E. Ellies, vice president and director of sales; Mayor Robinson, and Ken Dvorak, western sales representative. The casing had specially designed artwork depicting the Golden Gate and the Prairie State, as well as special greetings. The sausage was prepared by the Krey Packing Co. of San Francisco.

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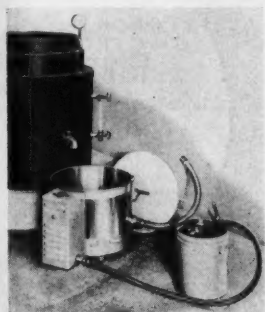
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**NEW VACUUM LARD FILTER** — Vacuum filtering, especially beneficial when used with open kettle rendering, is accomplished with this equipment at the rate of 4½ gals. of lard or cooking fat per minute. A vacuum pump pulls product through a filter bed (a blend of diatomaceous earths) and a disposable filter paper. A flexible hose delivers the filtered product directly into the lard can or container.

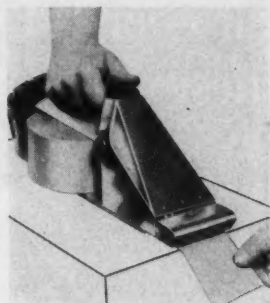
Vacuum filtering removes the fine particles of crack-



klings, bleaches the lard, and gives it a smoother, whiter texture. The equipment here consists of a seamless, one-piece, pressed steel tank that is 22 in. in diameter and 18 in. high, a ¼-hp. motor and pump enclosed in a housing mounted on the side of the tank and heavy-duty neoprene hoses with fittings. The unit operates on 110/220 volt alternating current and occupies only 5 sq. ft. of floor space. Write *The National Provisioner* in reference to NE 153.

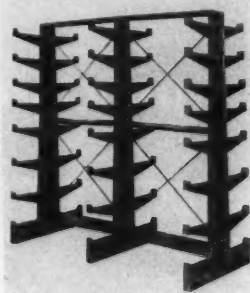
**NEW HAM AND BACON WRAP** — A new base wrapper of vegetable parchment to which has been applied a high gloss coating now is produced by an Ohio manufacturer for wrapping hams and bacon. This attractive paper is said to hold the moisture in product and is available either regular or opaque and in either single wrappers, two part, or three-part. Write *The NP* in reference to NE 151.

**GUMMED TAPE SEALER** — This hand-operated device moistens, applies, measures and cuts off tape as it is pulled over an area where a seal is desired. Portable and light in weight



(2½ lbs. without tape), it will dispense tape to any length, either horizontal or vertical plane, over flat joints or at edges. The sealer can use either regular Kraft tape or reinforced tape. A serrated blade cuts the regular tape, and a steel blade, quickly inserted, is used to cut the reinforced product. Any width of tape up to 3 in. may be used and the sealer will hold a full, 600-ft. roll. Water is fed automatically from a built in receptacle. The sealer is made of stainless steel. Write *The National Provisioner* in reference to NE 149.

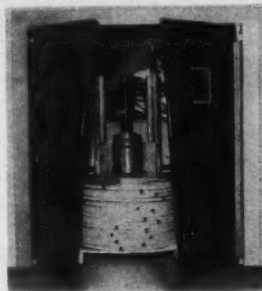
**LONG PARTS STORAGE** — Pipes, bars, rods and miscellaneous long, heavy parts can be stored conveniently



on these racks. The upright members are heavy steel Tees. Horizontal arms permit loading or removal of long pieces without requir-

ing wide aisles. Arms are adjustable on 1½-in. centers to accommodate varying quantities. The racks are available either in double or single face. Write *The National Provisioner* in reference to NE 133.

**RUBBER COOLER DOORS** — Flexible and lightweight, new doors for refrigeration, loading docks, etc., are made almost of 100 per cent, heavy-duty rubber. This construction is said to prevent injury to

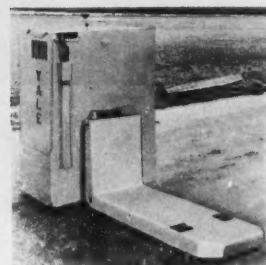


loads, pallets, trucks or personnel and speed traffic of materials and equipment. These double-action doors are said also to provide good insulation and reduce shock and noise. Write *The National Provisioner* in reference to NE 152.

**COMPRESSOR GASKET SEAL** — A new compressed asbestos sheet packing for head gaskets on refrigeration compressors is said to seal effectively against Freon 22 and other Freons. The binder in the gasket is a new type of Neoprene that swells when it comes in contact with the refrigeration oil in the Freon.

This swelling assures a tight seat on the flange and fills all spaces. The sheet has a compression of 17 per cent plus 4 per cent. Lower bolt loadings are possible because of the higher compression. Recovery after compression is 35 per cent based on compressed thickness. Write *The National Provisioner* in reference to NE 136.

**ELECTRIC PLATFORM TRUCK** — A new 4,000-lb. capacity electric rider platform unit which will stack in an aisle as small as 56 in., has been developed by an eastern manufacturer. The truck has three forward and three reverse speeds with time delay controls between speeds for smooth acceleration. A safe-



ty-type, foot-operated brake cuts off power and applies brake when the operator leaves the truck. Steering is by hand wheel with spinner knob and is made easy through spur gear reduction to drive unit with a steering of 200+ degrees. Platform widths are 19, 24 and 26 in., and the truck is available with platform lengths of 7, 42, 48, 54 and 60 in. Write *The National Provisioner* in reference to NE 143.

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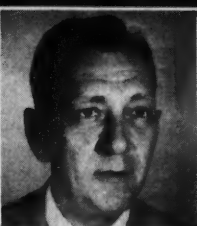
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Heartiest wishes for



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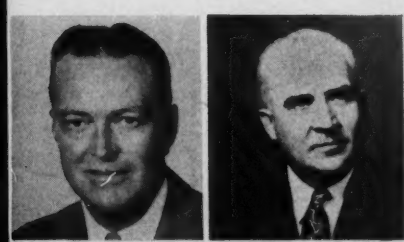


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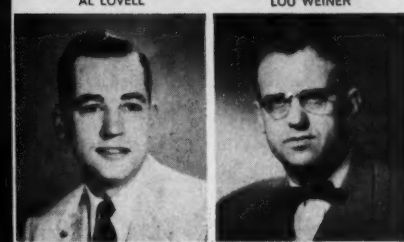
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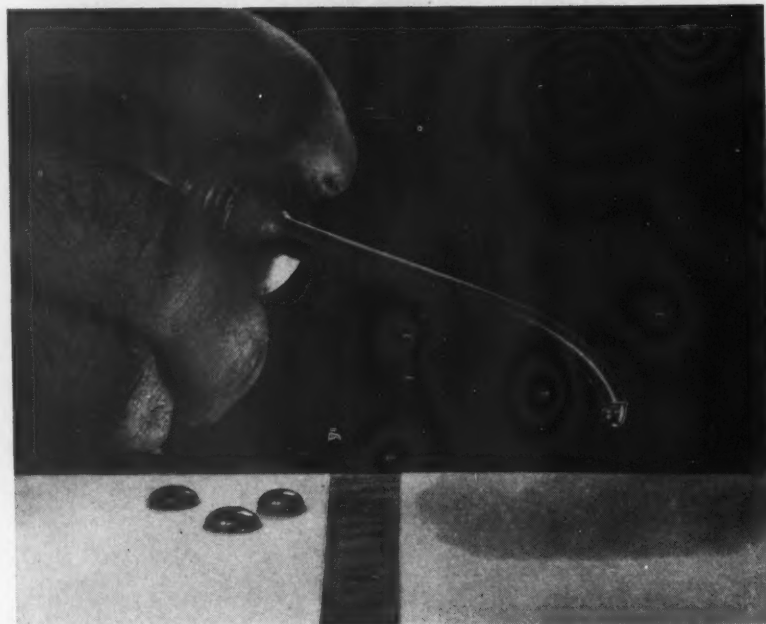
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27-21T is a special light-weight type of Patapar Vegetable Parchment. In addition to its high wet-strength, Patapar 27-21T is so grease-proof that drops of oil placed on it remain on the surface in little globules. They do not spread or seep through. There is NO GREASE CRAWL.

For products with high grease, fat or oil content, Patapar 27-21T provides a LOW COST protective wrapper that stays clean and appetizing—free from surface stains. It is ideal for packaging lard, shortening, sliced bacon, sausage and other meat products.

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## Flashes on Suppliers

TAYLOR INSTRUMENT COMPANIES: GRANVILLE F. BARNUM, formerly in charge of the sale of process control instruments to the dairy industry, is now supervisor of all Taylor sales to food processing industries including meat packing and canning. Barnum, who holds a patent on an automatic canning retort control system, joined Taylor in 1936 in the Application Engineering department. He succeeds JOSEPH S. DETWILER, who has been named export manager.



G. F. BARNUM

FIRST SPICE MIXING CO.: HARRY PETT, Atlanta, has been named southern district sales manager for this New York firm. He will manage the territory which extends from Texas to the Atlantic Coast. Pett has represented the firm in the



HARRY PETT

Southeast for the last five years. KOLD-HOLD DIVISION, TRANTER MANUFACTURING, INC., JOSEPH M. FITZGERALD, has been named sales supervisor of the Kold-Hold Division of this Lansing, Mich., firm. He had earlier experience as sales promotion and advertising manager of Lonergan Manufacturing Co. and Refrigeration Corporation of America and, prior to his new appointment, was supervisor of Tranter's Contract division.



J. M. FITZGERALD

CENTRAL STATES PAPER & BAG CO.: BOB SCHEFFING, major league catcher and coach for the past 14 years, has been appointed sales representative in the Chicago office of this St. Louis firm.

MILWAUKEE SPICE MILLS: THOMAS F. OSBERGER, former U.S. Food and Drug Administration chemist, recently became technical director of this Milwaukee, Wis., concern.





Re: Ballman Cummings Furniture Co.

# \$4,292.98

## saved through improved packaging\*

Up until late 1952, when a Hoerner Packaging Engineer appeared on the scene, the Ballman Cummings Furniture Company of Fort Smith, Arkansas, spent \$569.41 per thousand toilet units packed. Plus additional freight and labor charges. Through a new Hoerner carton design the complete packaging cost

per thousand units was reduced to \$261.05. In the fiscal year 1953, Ballman Cummings' improved packaging operation resulted in a direct savings of \$4,292.98. Think of what this kind of a savings means to a company over a period of even a few years!

\*The Hoerner Packaging Engineer responsible: Mr. A. N. Rogers



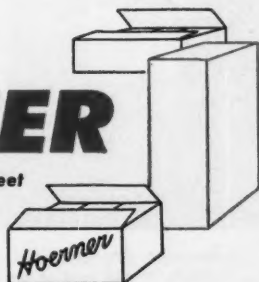
### HOW A HOERNER PACKAGING ENGINEER CAN HELP YOU!

If your company packages things, whatever they are, why not ask us to have a Hoerner Packaging Engineer come in and make an objective study of your packaging operations.

It won't cost you a cent or obligate you in any way. It can mean an increased margin of profit through savings in labor and material costs, prevention of shipping losses. Just write to one of the Hoerner plants listed below.

# HOERNER

GENERAL OFFICE: 600 Morgan Street  
Keokuk, Iowa



SALES OFFICES: 209 S. LaSalle St., Chicago 4  
50 E. 42nd St., New York 17

# BOXES, INC.

PLANTS—Keokuk, Des Moines and Ottumwa, Iowa  
Sand Springs, Oklahoma; Minneapolis, Minnesota  
Fort Worth, Texas; Sioux Falls, South Dakota  
Fort Smith and Little Rock, Arkansas

**Packaging Engineers** Designers and manufacturers of corrugated boxes.

DECEMBER 18, 1954

## Expansion in Memphis

(Continued from page 16)

lared package then moves to the feed station of the Hayssen machine which overwraps it.

Shipped in fibreboard cartons that have a bursting test of 175 lbs., all of the consumer packages are protected adequately. Management believes the consumer package, with its important display value, must arrive at the retail outlet in good condition. If the time and money invested in the package are to get maximum results in the retailer's show case, the package must have positive protection throughout the shipping cycle.

All of Buring's stick product and various smoked meats are packaged with materials designed and furnished by Transparent Package Co. and Visking Corporation.

Earlier in this article credit was given to Buring's employees for the firm's progress. This employee cooperation didn't happen by accident. Management has instituted benefits for them. All workers of a stated service record have been given the opportunity to purchase a sizeable block of company stock on which they will re-



SUPERINTENDENT of the Buring plant is I. C. Mainland, shown at his desk.

ceive 6 per cent plus a dividend. Last year the dividend amounted to \$250.

The company, too, has acquired a 168-acre resort with a private lake where any employee can spend his vacation if he so desires. Free insurance coverage is another benefit.

The plant cafeteria (see photos on page 43), located on the second floor,

is operated for the good of employees by John Myers, a professional chef. A complete luncheon costs only 40c.

A real criterion of management's interest in employees is the fact that every worker must be interviewed by the president in order to be hired.

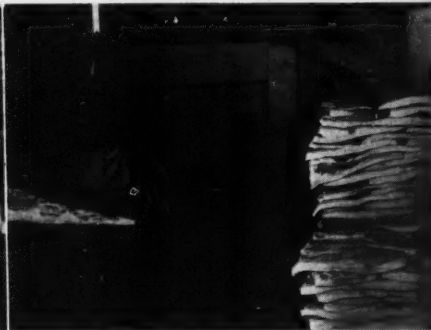
Another element in the success story of this youthful firm, which boasts of being the "biggest little packer in the world," is its insistence on top quality products and consumer satisfaction. Rare as they are, each consumer complaint is investigated by a member of the firm's demonstration team. Not only is the product complained about replaced, but the customer is given a sample of other products. Buring believes this extra effort generates good will which assures repeat business.

Although federally inspected, the company does not service markets which its own fleet of 30 vehicles cannot reach in a one-day trip. Management feels that it must control the delivery operation to assure the customer top service. The company drivers, as shareholders, have a personal stake in the business and, consequently, an added inducement for giving the best of service.

When asked about his firm's ad-



LEFT, J. E. Dela Rua, MIB inspector, examines hams being prepared for sharp freezer storage. Center, worker moves truck of bacon



slabs from a freezer. At right is view of auxiliary curo cooler which housed all sausage operations when the plant started 13 years ago.



ABOVE IS PART of the firm's truck fleet parked at the truck receiving dock. In the same area is the railroad unloading dock which



has room for eight cars. At right, Ed Boschert, receiving clerk, checks in skid load of product about to enter the plant.



## *Sweetheart* of the sausage kitchen

As fast as you can push a button you get beautiful, perfectly uniform 8-ounce packages of pork sausage links or patties — 35 to 50 packages a minute!

When you see ARO-MATIC operate you'll agree it's a "Sweetheart." You save 12 to 15¢ per pound in casings and labor! Mail the coupon today.

Brookwood Pork Sausage Seasoning does more for you than any other seasoning you've ever used. Want proof?

Order  
a trial  
drum.



**B-F-M**  
BASIC FOOD MATERIALS, INC.  
SEASONINGS

Basic Food Materials, Inc., 853 State Street, Vermilion, Ohio

- ☐ Mail us promptly the Brochure that tells all about the new ARO-MATIC Machine.  
☐ Ship trial 100-lb. drum prepaid — BROOKWOOD PORK SAUSAGE SEASONING  
 — Indicate preference ☐ No Sage ☐ Light Sage ☐ Med. Sage  
☐ Southern, Hot & Sagey.  
☐ Have representative call as soon as possible.

FIRM NAME \_\_\_\_\_ BUYER \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_

BASIC FOOD MATERIALS, INC.

VERMILION, OHIO



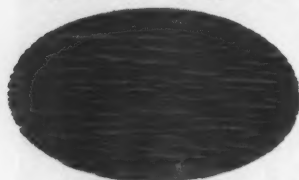


When you need **meat covers**  
**barrel liners**  
or **cut sheets**

call on **cindus** for fast delivery!  
TRADE-MARK



**CORRUCREPE\*** treated, creped and  
corrugated for all-directional stretch.



**ELASTIKRAFT\*\*** treated Kraft, creped  
for stretch.

Many of our customers want to know that they can get extra fast service whenever they need a new supply of meat covers or barrel liners. That's why we set up special Cindus restocking programs for them, and will arrange one for you!

Here's how it works. You tell us the grade and quantity you usually order. Even if you use a *special* size or grade, we'll keep a pre-stocked supply of your requirements on hand—ready for delivery whenever you place your next order. *When we ship your supply we automatically pre-stock another supply—ready whenever you need them!*

This way, you never run short, never need to waste costly storage space—whether you use barrel liners, meat covers, cut sheets in any of the standard or special sizes, weights or treatments available from the complete Cindus Line.

You get top protection and ease of handling with Cindus Protective Packaging. Cindus covers, liners and sheets are available to meet Government specifications. Write or call today for prices, test samples and information on special delivery arrangements.

\*CORRUCREPE is the trademark of Cincinnati Industries Inc. for its double-stretch creped and corrugated products.

\*\*ELASTIKRAFT is the trademark of Cincinnati Industries for its single-stretch creped products.

**CINCINNATI INDUSTRIES INC.**  
368 Carthage Avenue, Cincinnati 15, (Lockland), Ohio

30 Years Service to the  
Meat Packaging Industry



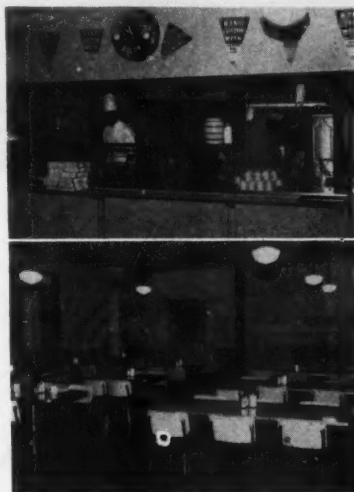
VIEW OF ONE of the refrigeration compressor rooms. Here, W. M. Baugh, plant maintenance man, readies pipe for cutting.

vertising program, Buring said that he doesn't believe in planned advertising, and, in the next breath, stated that he does more advertising than any other meat firm in Memphis.

He smilingly attributed the first part of his statement to an ad pitch that died a boring earlier this year. Buring had carefully planned to promote in the Memphis area the celebration of his 25th year in the meat business. Money was appropriated and the program about to roll when the firm decided to purchase the Longino & Collins plant in New Orleans. The ad money went, instead, for the new plant. Said Buring: "The only ad program I ever planned never came off."

While Buring does not practice planned, formalized advertising, he is a great believer in advertising—the kind which he likes to feel comes from the inspiration of the man who sits behind the desk. This man is alerted to supply and demand and can give the advertising the proper direction and emphasis when it's needed, not when a particular schedule says it must be done regardless of market potential.

While the firm has what are long range commitments on both TV and radio and construction of its "spectacular" 3-dimension bill boards, the di-



TWO VIEWS OF plant cafeteria, where employees can enjoy a complete, hot lunch for 40c.

rections those ad messages will take, along with newspaper advertising, is a management decision made in the light of a specific market condition.

The choice of the locally colorful and significant name, "King Cotton", and its checker board pattern was an inspiration of Buring's translated into reality by his advertising agency and various packaging suppliers.

The saying that success is not a destination but a journey holds true at the Buring company. The Longino & Collins property was acquired this year and major remodeling accomplished in the Memphis plant. However, plans already are on the drawing board for expansion of the New Orleans holding and the firm's slaughtering unit in Wilson, Ark.

### Export Markets Expanding For Mexican Frozen Meat

Chile is the latest buyer of Mexican frozen meat.

The Empacadora de Guaymas at Guaymas, principal port of Northwestern Mexico, has begun shipment to Valparaiso and Antofagasta of 200 tons of such meat. This buying by Chile is regarded as significant in view of the many cattle and packing countries that are Chile's immediate neighbors.

The Empacadora de Tampico, Tampico, also recently sold 300 tons of frozen beef to Greece and is expecting additional purchases by Greece and some other Eastern European governments.

### VE Quarantine Changes

Limited portions of California have been added to areas quarantined because of the hog disease, vesicular exanthema, by Amendment 41 to BAI Order 383, Revised. At the same time, the quarantine was lifted from certain areas in California and New Jersey.

**CLEAN BRINE!**

**UNIFORM STRENGTH!**

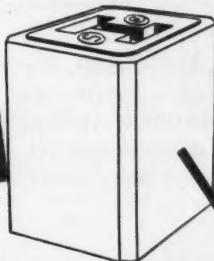
Order from your distributor or write  
International Salt Co., Inc., Scranton 2, Pa.



**KOOLER KUBES**

\* Trademark

50-lb. heavily  
compressed cubes



**PREVENTS CLOGGED NOZZLES!**

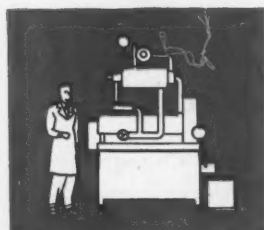
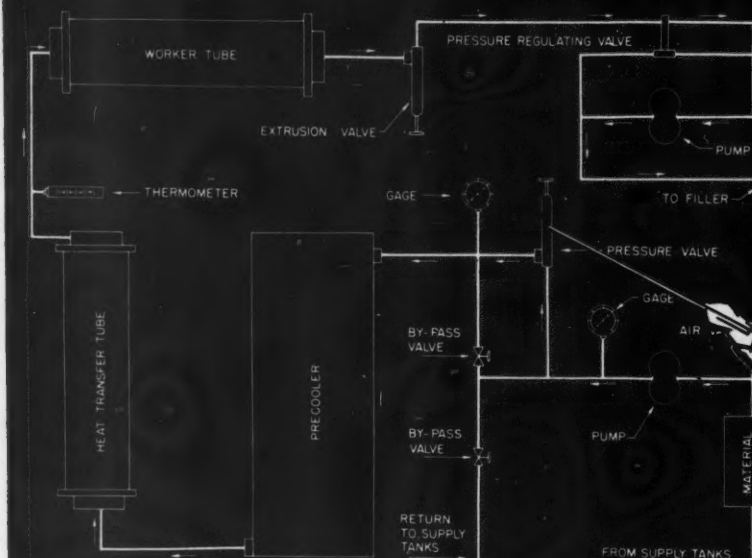
**NO LABOR! NO WASTE!**

**For Refrigeration with  
UNIT COOLERS  
or  
SPRAY DECKS**

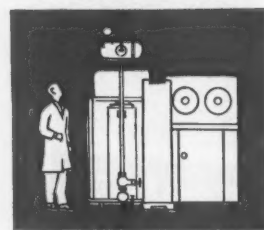
# Votator®

## LARD PROCESSING APPARATUS

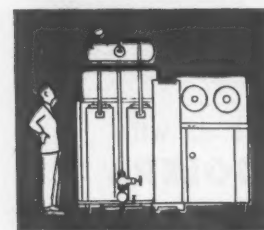
Flow diagram for system using 5000 lbs. per hour VOTATOR Lard Processing Unit



3000 LBS./HR. UNIT



5000 LBS./HR. UNIT



10,000 LBS./HR. UNIT

## High Speed Processing

### ...YOUR KEY TO BETTER LARD

**In a matter of seconds, VOTATOR®** Processing Apparatus transforms rendered fat into finished lard. Its high speed chilling, plasticizing and extrusion . . . all in one operation . . . results in a snowy white, creamy smooth texture . . . virtually devoid of separation.

**CONTINUOUS . . . ENCLOSED.** The equipment operates on a continuous basis. It provides a completely enclosed system . . . excludes moisture and contamination to assure a *more stable, rancid-free* lard.

**AUTOMATIC CONTROL.** Pressure, temperature and aeration are controlled exactly as preset. This assures strict uniformity . . . run after run and eliminates spoilage waste. Output can be raised or lowered with no impairment of product quality.

Find out how VOTATOR Lard Processing Apparatus can improve *your* product and cut costs. Write The Girdler Company, Votator Division, Louisville 1, Kentucky.

\*VOTATOR—Trade-Mark Reg. U. S. Pat. Off.

The **GIRDLER** Company

A DIVISION OF NATIONAL CYLINDER GAS COMPANY  
VOTATOR DIVISION



## Meat Output at Record Week Volume

A record volume of 456,000,000 lbs. of meat was produced under federal inspection in the week ended December 11, largely as a result of a fairly sharp rise in cattle marketings and beef output, which were the largest in over a year. The week's total output of meat, although only 1 per cent larger than the week before, was 13 per cent above the 403,000,000 lbs. produced a year earlier. Hog slaughter, while down 4 per cent from the week before, was 26 per cent larger than for the same week, 1953. Estimated slaughter and meat production by classes compared:

| Week ended        | BEEF          |                         | PORK<br>(Excl. lard) |                         |
|-------------------|---------------|-------------------------|----------------------|-------------------------|
|                   | Number<br>M's | Production<br>Mil. lbs. | Number<br>M's        | Production<br>Mil. lbs. |
| December 11, 1954 | 403           | 211.2                   | 1,516                | 211.4                   |
| December 4, 1954  | 387           | 225.0                   | 1,576                | 216.1                   |
| December 12, 1953 | 399           | 206.3                   | 1,206                | 114.7                   |

| Week ended        | VEAL          |                         | LAMB AND<br>MUTTON |                         | TOTAL<br>MEAT<br>PROD.<br>Mil. lbs. |
|-------------------|---------------|-------------------------|--------------------|-------------------------|-------------------------------------|
|                   | Number<br>M's | Production<br>Mil. lbs. | Number<br>M's      | Production<br>Mil. lbs. |                                     |
| December 11, 1954 | 167           | 19.4                    | 312                | 14.0                    | 456                                 |
| December 4, 1954  | 180           | 21.1                    | 299                | 13.5                    | 451                                 |
| December 12, 1953 | 153           | 18.4                    | 297                | 13.8                    | 403                                 |

1950-54 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; sheep and lambs, 349,561.

1950-54 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; sheep and lambs, 137,677.

### AVERAGE WEIGHTS AND YIELDS (LBS.)

|                   | CATTLE |         | HOGS |         |
|-------------------|--------|---------|------|---------|
|                   | Live   | Dressed | Live | Dressed |
| December 11, 1954 | 965    | 524     | 245  | 140     |
| December 4, 1954  | 960    | 518     | 243  | 137     |
| December 12, 1953 | 967    | 517     | 240  | 137     |

|                   | CALVES |         | SHEEP AND<br>LAMBS |         | LARD PROD.  |              |
|-------------------|--------|---------|--------------------|---------|-------------|--------------|
|                   | Live   | Dressed | Live               | Dressed | Per<br>cwt. | Mil.<br>lbs. |
| December 11, 1954 | 210    | 116     | 96                 | 45      | 14.3        | 53.1         |
| December 4, 1954  | 215    | 117     | 96                 | 45      | 14.0        | 53.6         |
| December 12, 1953 | 223    | 120     | 97                 | 46      | 14.2        | 41.2         |

## LOWER PORK PRICES CUT HOG VALUES SHARPLY

(Chicago costs and credits, first two days of the week)

Lower prices on lean pork cuts brought about reduced values on hogs the past week despite lower live costs. Light hogs still returned plus values, although only by slim margins, while the minus margins of the two heavier classes sustained harsh setbacks. Midleweights lost the most.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

|                       | —180-220 lbs.— |       |         |         | —220-240 lbs.— |       |         |         | —240-270 lbs.— |       |         |         |
|-----------------------|----------------|-------|---------|---------|----------------|-------|---------|---------|----------------|-------|---------|---------|
|                       | Pct.           | Price | Value   | per per | Pct.           | Price | Value   | per per | Pct.           | Price | Value   | per per |
|                       | wt.            | lb.   | live    | cwt.    | wt.            | lb.   | live    | cwt.    | wt.            | lb.   | live    | cwt.    |
| Skinned hams          | 12.8           | 42.0  | \$ 5.38 | \$ 7.60 | 12.9           | 39.1  | \$ 5.04 | \$ 6.96 | 13.2           | 34.8  | \$ 4.59 | \$ 6.37 |
| Picnics               | 5.8            | 23.5  | 1.36    | 1.90    | 5.6            | 22.7  | 1.27    | 1.77    | 5.5            | 22.3  | 1.23    | 1.72    |
| Boston butts          | 4.3            | 30.4  | 1.30    | 1.86    | 4.1            | 29.6  | 1.21    | 1.72    | 4.1            | 29.6  | 1.21    | 1.69    |
| Loins (blade in)      | 10.2           | 35.5  | 3.62    | 5.19    | 9.9            | 33.4  | 3.31    | 4.64    | 9.7            | 33.9  | 3.29    | 4.64    |
| Lean cuts             | ...            | ...   | \$11.66 | \$16.64 | ...            | ...   | \$10.83 | \$15.00 | ...            | ...   | \$10.32 | \$14.42 |
| Bellies, S.P.         | 11.1           | 38.5  | 4.26    | 6.08    | 9.6            | 31.2  | 3.00    | 4.21    | 4.1            | 23.7  | .97     | 1.34    |
| Bellies, D.S.         | ...            | ...   | ...     | ...     | 2.1            | 20.4  | .43     | .61     | 8.6            | 20.4  | 1.76    | 2.40    |
| Fat backs             | ...            | ...   | ...     | ...     | 3.2            | 7.4   | .24     | .33     | 4.0            | 10.9  | .50     | .69     |
| Jowls                 | 1.7            | 8.7   | .15     | .22     | 1.7            | 8.7   | .15     | .22     | 1.9            | 8.7   | .17     | .23     |
| Raw leaf              | 2.3            | 12.4  | .29     | .40     | 2.2            | 12.4  | .27     | .38     | 2.2            | 12.4  | .27     | .38     |
| P.S. lard, rend. wt.  | 14.9           | 12.0  | 1.79    | 2.59    | 13.5           | 12.0  | 1.62    | 2.26    | 11.6           | 12.0  | 1.39    | 1.91    |
| Fat cuts and lard     | ...            | ...   | \$ 6.49 | \$ 9.29 | ...            | ...   | \$ 5.71 | \$ 8.01 | ...            | ...   | \$ 5.06 | \$ 6.95 |
| Spareribs             | 1.6            | 31.6  | .51     | .73     | 1.6            | 28.1  | .45     | .65     | 1.6            | 23.6  | .39     | .52     |
| Regular trimmings     | 3.3            | 12.6  | .42     | .59     | 3.1            | 12.6  | .39     | .53     | 2.9            | 12.6  | .37     | .52     |
| Feet, tails, etc.     | 2.0            | ...   | .18     | .26     | 2.0            | ...   | .18     | .25     | 2.0            | ...   | .18     | .25     |
| Offal & misc.         | ...            | ...   | .55     | .80     | ...            | ...   | .55     | .78     | ...            | ...   | .55     | .77     |
| TOTAL YIELD & VALUE   | 70.0           | ...   | \$19.81 | \$28.31 | 71.5           | ...   | \$18.11 | \$25.31 | 72.0           | ...   | \$16.86 | \$23.43 |
| Cost of hogs          | ...            | ...   | \$18.07 | ...     | ...            | ...   | \$17.82 | ...     | ...            | ...   | \$16.76 | ...     |
| Condemnation loss     | ...            | ...   | .03     | ...     | ...            | ...   | .03     | ...     | ...            | ...   | .08     | ...     |
| Handling and overhead | ...            | ...   | 1.50    | ...     | ...            | ...   | 1.33    | ...     | ...            | ...   | 1.21    | ...     |
| TOTAL COST PER CWT.   | ...            | ...   | \$19.65 | 28.07   | ...            | ...   | \$19.23 | 26.91   | ...            | ...   | \$18.05 | 25.07   |
| TOTAL VALUE           | ...            | ...   | 19.81   | 28.31   | ...            | ...   | 18.11   | 25.31   | ...            | ...   | 16.86   | 23.43   |
| Cutting margin        | ...            | ...   | +       | 24      | ...            | ...   | +       | 12      | ...            | ...   | +       | 19      |
| Margin last week      | ...            | ...   | +       | 62      | ...            | ...   | +       | 49      | ...            | ...   | +       | 37      |

## AMI PROVISION STOCKS

Total of all pork meat holdings as of Dec. 11, increased 22 per cent over stocks reported on November 27, according to the American Meat Institute. Total pork stocks at 262,700,000 lbs. compared with 216,000,000 lbs. two weeks earlier. A year ago these holdings were reported at 201,500,000 lbs.

Lard and rendered pork fat holdings totaled 53,700,000 lbs. against 42,800,000 lbs. two weeks before and 38,400,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

|  | Dec. 11, stocks, as<br>Percentage of<br>Inventories on |                 |
|--|--|-----------------|
|  | Nov. 27<br>1954  | Dec. 12<br>1953 |
| HAMS:                                  |  |                 |
| Cured, S. P. regular                   | 48   | 38              |
| Cured, S. P. skinned                   | 100  | 127             |
| Frozen-for-cure, regular               | 100  | 100             |
| Frozen-for-cure, skinned               | 104  | 196             |
| Total hams                             | 102  | 148             |
| PICNICS:                               |  |                 |
| Cured, S. P.                           | 108  | 139             |
| Frozen-for-cure                        | 148  | 118             |
| Total picnics                          | 130  | 125             |
| BELLIES:                               |  |                 |
| Cured, D. S.                           | 135  | 123             |
| Cured, S. P. & D. C.                   | 102  | 61              |
| Total bellies                          | 128  | 123             |
| FAT BACKS:                             |  |                 |
| D. S. CURED                            | 121  | 181             |
| OTHER CURED AND<br>FROZEN-FOR-CURE     |  |                 |
| Total other                            | 122  | 117             |
| BARBELED PORK                          | 100  | 100             |
| FRESH FROZEN                           |  |                 |
| Loins, shoulder butts<br>and spareribs | 143  | 125             |
| All others                             | 153  | 132             |
| TOT. ALL PORK MEATS                    | 126  | 140             |
| RENDERED PORK FATS                     | 94   | 152             |
| LARD                                   | 128  | 139             |

## CHICAGO PROV. SHIPMENTS

Lard inventories in Chicago on December 15 amounted to 11,627,057 lbs., according to the Chicago Board of Trade. This was an increase compared with the 6,186,737 lbs. of product in store on November 30, and more than the 5,204,047 lbs. a year earlier. Total D.S. bellies amounted to 2,502,683 lbs. compared with 2,301,574 lbs. on November 30, and 2,100,936 lbs. a year earlier. Chicago provision items appear in table below:

|                                  | Dec. 15,<br>'54 lbs. | Nov. 30,<br>'54 lbs. | Dec. 15,<br>'53 lbs. |
|----------------------------------|----------------------|----------------------|----------------------|
| P.S. lard (a)                    | 7,559,031            | 3,110,289            | 1,487,668            |
| P.S. lard (b)                    | ...                  | ...                  | ...                  |
| Dry rendered lard (a)            | 1,365,143            | 871,905              | 237,000              |
| Dry rendered lard (b)            | 169,448              | 169,448              | 10,984               |
| Other lard                       | 2,533,435            | 2,035,035            | 3,469,395            |
| TOTAL LARD                       | 11,627,057           | 6,186,737            | 5,204,047            |
| D.S. Cl. bellies (cont'd)        | ...                  | 15,000               | 65,000               |
| D.S. Cl. bellies (other)         | 2,502,683            | 2,286,874            | 2,035,936            |
| TOTAL D.S. CL. BELLIES           | 2,502,683            | 2,301,874            | 2,100,936            |
| a) Made since Oct. 1, 1954       |                      |                      |                      |
| b) Made previous to Oct. 1, 1954 |                      |                      |                      |

## End of November Meat Holdings Show Increase Over Month, Year Earlier

**T**HE over-all volume of meats in cold storage increased in November. Volume rose to 621,560,000 lbs. by November 30, a considerable gain over the 477,564,000 lbs. in stock at the close of October, but only mod-

ported in storage on November 30, last year. November 30, 1954, beef holdings were also slightly below the five-year, 1949-53 average of 162,-960,000 lbs.

Pork holdings on November 30

creased to 8,827,000 lbs. compared with 7,741,000 lbs. at the end of October, but were sharply below the 12,709,000 lbs. in stock at the close of November, 1953, and the average of 12,243,000 lbs.

November 30 veal inventories at 19,042,000 lbs., while sharply above the 14,895,000 lbs. in storage at the end of October, were slightly below the 19,290,000 lbs. in storage a year earlier, while the average of such stocks was 15,759,000 lbs.

Offal stocks amounted to 54,220,000 lbs. against 49,952,000 lbs. on October 31, but were moderately below the 56,238,000 lbs. reported a year earlier. The average offal stock for November 30 was 53,476,000 lbs.

Canned meat and meat products, at 40,305,000 lbs., were considerably above stocks reported for other dates compared, with sausage room products at 13,606,000 lbs., little different from other dates on the list.

### U.S. COLD STORAGE STOCKS, NOVEMBER 30, 1954

|                                     | Nov. 30<br>1954<br>1,000 lbs. | Nov. 30<br>1953<br>1,000 lbs. | Oct. 31<br>1954<br>1,000 lbs. | 5-Yr. Av.<br>1949-53<br>1,000 lbs. |
|-------------------------------------|-------------------------------|-------------------------------|-------------------------------|------------------------------------|
| Beef, frozen .....                  | 148,208                       | 197,489                       | 118,684                       | 152,506                            |
| Beef, in cure and cured .....       | 10,047                        | 8,136                         | 9,139                         | 10,455                             |
| Total beef .....                    | 158,255                       | 205,625                       | 127,823                       | 162,960                            |
| Pork frozen .....                   | 202,582                       | 132,316                       | 132,155                       | 138,551                            |
| Pork, D.S. in cure and cured .....  | 26,218                        | 25,249                        | 20,025                        | 27,369                             |
| Pork, S.P. in cure and cured .....  | 98,510                        | 108,536                       | 81,482                        | 132,317                            |
| Total pork .....                    | 327,310                       | 266,101                       | 233,612                       | 318,237                            |
| Lamb and mutton, frozen .....       | 8,827                         | 12,709                        | 7,741                         | 12,243                             |
| Veal, frozen .....                  | 19,042                        | 19,290                        | 14,895                        | 15,759                             |
| All offal .....                     | 54,220                        | 56,238                        | 49,952                        | 53,476                             |
| Canned meat and meat products ..... | 40,305                        | 26,982                        | 34,821                        | 21,736                             |
| Sausage room products .....         | 13,606                        | 14,504                        | 13,720                        | 13,624                             |
| Total all meats .....               | 621,560                       | 601,349                       | 477,564                       | 598,085                            |

The government holds in cold storage outside of processors' hands 8,819,000 lbs. of beef and 8,584,000 lbs. of pork.

erately above the 601,349,000 lbs. in storage at the close of November, 1953. Volume, too, was considerably above the 598,035,000-lb. average for November 30.

Beef stocks rose to 158,250,000 lbs. from 122,823,000 lbs. at the close of October, but were about 30 per cent smaller than the 205,575,000 lbs. re-

were larger than for all other dates compared. Pork inventories rose to 327,310,000 lbs. from 233,612,000 lbs. at the close of October and were about 23 per cent larger than the 266,-101,000 lbs. in storage a year earlier and a good deal larger than the 318,-237,000-lb. average for the date.

Lamb and mutton holdings in-

### CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Dec. 11, with comparisons:

|                                | Week ended<br>Dec. 11 | Previous<br>Week | Cor. Week<br>1953 |
|--------------------------------|-----------------------|------------------|-------------------|
| * Cured meats,<br>pounds ..... | 9,158,000             | 8,362,000        | 10,958,000        |
| Fresh meats,<br>pounds .....   | 13,766,000            | 53,943,000       | 15,967,000        |
| Lard pounds .....              | 2,260,000             | 7,198,000        | 4,210,000         |

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# Meat and supplies prices

CHICAGO

## WHOLESALE FRESH MEATS

| CARCASS BEEF<br>(L.C.I. prices) |               |
|---------------------------------|---------------|
| Native steers                   | Dec. 14, 1954 |
| Prime, 800/700                  | 46            |
| Choice, 500/700                 | 43            |
| Choice, 700/800                 | 43            |
| Good, 700/800                   | 36            |
| Commercial cows                 | 21            |
| Canner & cutter cows            | 18            |
| Bulls                           | 24            |

## STEER BEEF CUTS (L.C.I. prices)

| Prime:            |            |
|-------------------|------------|
| Hindquarter       | 57.06@58.0 |
| Forequarter       | 36.06@37.0 |
| Round             | 48.06@49.0 |
| Trimmed full loin | 92.06@95.0 |
| Regular chuck     | 37.06@38.0 |
| Foreshank         | 15.06@18.0 |
| Brisket           | 34.06@35.0 |
| Rib               | 68.06@70.0 |
| Short plate       | 14.56@15.5 |
| Flanks (rough)    | 14.56@15.0 |

| Choice:           |            |
|-------------------|------------|
| Hindquarter       | 52.06@53.0 |
| Forequarter       | 34.06@35.0 |
| Round             | 47.06@48.0 |
| Trimmed full loin | 78.06@80.0 |
| Regular chuck     | 37.06@38.0 |
| Foreshank         | 15.06@18.0 |
| Brisket           | 32.06@33.0 |
| Rib               | 60.06@62.0 |
| Short plate       | 14.56@15.5 |
| Flanks (rough)    | 14.56@15.0 |

| Good:         |            |
|---------------|------------|
| Round         | 45.06@47.0 |
| Regular chuck | 34.06@35.0 |
| Brisket       | 33.06@34.0 |
| Rib           | 47.06@50.0 |
| Loins         | 60.06@65.0 |

| COW & BULL TENDERLOINS    |       |
|---------------------------|-------|
| 3/dn. range cows (frozen) | 50@51 |
| 3/4 range cows (frozen)   | 59@60 |
| 4/5 range cows (frozen)   | 70@72 |
| 5/up range cows (frozen)  | 86@90 |
| Bulls, 5/up               | 86@90 |

## BEEF HAM SETS

|          |    |
|----------|----|
| Knuckles | 36 |
| Insides  | 36 |
| Outsides | 34 |

## BEEF PRODUCTS

|                  |            |
|------------------|------------|
| Tongues, No. 1   | 30 @35     |
| Hearts, regular  | 11 1/2 @12 |
| Livers, selected | 27 @28     |
| Livers, regular  | 16 @17     |
| Lips, scalded    | 10 1/2     |
| Lips, unscaled   | 8 1/2      |
| Tripe, scalded   | 6          |
| Tripe, cooked    | 6 1/2      |
| Lungs            | 7          |
| Melts            | 7          |
| Udders           | 5 1/2      |

## FANCY MEATS

| (L.C.I. prices)            |       |
|----------------------------|-------|
| Beef tongues, corned       | 38@42 |
| Veal breads, undied 12 oz. | 45@52 |
| 12 oz. up                  | 80@84 |
| Calf tongue, 1/down        | 29    |
| OX tails, under 3/4 lb.    | 10@16 |
| Over 3/4 lbs.              | 17@20 |

## WHOLESALE SMOKED MEATS

|  |    |
|--|----|
| Hams, skinned, 14/lbs., wrapped                        | 51 |
| Hams, skinned, 14/16 lbs., ready-to-eat, wrapped       | 53 |
| Hams, skinned, 16/18 lbs., wrapped                     | 48 |
| Hams, skinned, 16/18 lbs., ready-to-eat, wrapped       | 48 |
| Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped | 51 |
| Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped    | 45 |
| Bacon, No. 1 sliced, 1-lb. open-faced layers           | 55 |

## VEAL—SKIN OFF

| (Carcass)            |               |
|----------------------|---------------|
| (L.C.I. prices)      |               |
| Prime, 80/110        | \$41.00@43.00 |
| Prime, 110/150       | 40.00@41.00   |
| Choice, 50/80        | 34.00@37.00   |
| Choice, 80/110       | 37.00@40.00   |
| Choice, 110/150      | 37.00@38.00   |
| Good, 50/80          | 27.00@30.00   |
| Good, 80/110         | 32.00@35.00   |
| Good, 110/150        | 32.00@35.00   |
| Commercial, all wts. | 21.00@26.00   |

## CARCASS MUTTON

| (L.C.I. prices) |       |
|-----------------|-------|
| Choice, 70/down | 15@16 |
| Good, 70/down   | 14@15 |

## CARCASS LAMB

| (L.C.I. prices) |                |
|-----------------|----------------|
| Prime, 40/50    | 41 1/2 @42     |
| Prime, 50/60    | 39 1/2 @40 1/2 |
| Choice, 40/50   | 40 1/2 @41 1/2 |
| Choice, 50/60   | 38 1/2 @39 1/2 |
| Good, all wts.  | 36 1/2 @37 1/2 |

## SAUSAGE MATERIALS—FRESH

|                                   |            |
|-----------------------------------|------------|
| Pork trim., reg. 40%, bbls.       | 15         |
| Pork trim., guar. 50% lean, bbls. | 16 @16 1/2 |
| Pork trim., 80% lean, bbls.       | 32         |
| Pork trim., 95% lean, bbls.       | 46         |
| Pork head meat                    | 23         |
| Pork cheek meat, trim., bbls.     | 24 @25     |
| C.C. cow meat, bbls.              | 26 @26 1/2 |
| Bull meat, bon'ls, bbls.          | 32 1/2     |
| Beef trim., 75/85 bbls.           | 20 1/2     |
| Beef trim., 85/90 bbls.           | 28 1/2     |
| Bon'ls chuck, bbls.               | 26 1/2 @27 |
| Beef cheek meat, trimd., bbls.    | 17         |
| Beef head meat, bbls.             | 15         |
| Shank meat, bbls.                 | 28 1/2     |
| Veal trim., bon's, bbls.          | 22 1/2 @23 |

## FRESH PORK AND PORK PRODUCTS

| (L.C.I. prices)                      |                |
|--------------------------------------|----------------|
| Hams, skinned, 10/12                 | 45             |
| Hams, skinned, 12/14                 | 41             |
| Hams, skinned, 14/16                 | 39             |
| Pork loins, regular 8/12, 37 1/2 @38 |                |
| Pork loins, bon'ls, 100's            | 72             |
| Shoulders, 16/dn., loose             | 29             |
| Picnics, 4/6 lbs., loose             | 26             |
| Picnics, 6/8 lbs., loose             | 23 1/2 @24     |
| Pork livers                          | 11 1/2 @12 1/2 |
| Roston butts, 4/8 lbs.               | 31 1/2 @32     |
| Tenderloins, fresh, 10's             | 80             |
| Neck bones, bbls.                    | 9 1/2 @10      |
| Brains, 10's                         | 9 @10          |
| Ears, 30's                           | 10 @11         |
| Snouts, lean in, 100's               | 8 @9           |
| Feet, s.c., 30's                     | 6 1/2 @7       |

## SAUSAGE CASINGS

| (L.C.I. prices quoted to manufacturers of sausage) |           |
|--|-----------|
| Beef casings:                                      |           |
| Domestic rounds, 1 1/2 to 1 3/4 inch               | 55 @ 70   |
| Domestic rounds, over 1 3/4 inch, 140 pack         | 70 @1.00  |
| Export rounds, wide, over 1 3/4 inch               | 1.30@1.45 |
| Export rounds, medium, 1 1/2 to 1 3/4 inch         | 85 @1.05  |
| Export rounds, narrow, 1 1/4 inch, under           | 1.00@1.20 |
| No. 1 weas., 24 in. up                             | 13 @16    |
| No. 1 weas., 22 in. up                             | 9 @13     |
| No. 2 weas., under                                 | 8 @10     |
| Middles, sew., 1 1/2 in.                           | 95 @1.35  |
| Middles, select, wide, 2 1/2 to 2 3/4 in.          | 1.25@1.65 |
| Middles, extra select, 2 1/2 to 2 3/4 in.          | 1.95@2.25 |
| Beef bungs, exp. No. 1                             | 25 @31    |
| Beef bungs, domestic                               | 20 @24    |
| Dried or salt, bladders, piece:                    |           |
| 8-10 in. wide, flat                                | 8 @13     |
| 10-12 in. wide, flat                               | 9 @16     |
| 12-15 in. wide, flat                               | 16 @20    |
| Pork casings:                                      |           |
| Extra narrow, 29 mm. & dn.                         | 4.00@4.25 |
| Narrow, mediums, 29@32 mm.                         | 3.65@4.15 |
| 32@35 mm.  | 2.70@3.00 |
| Spec., med., 35@38 mm.                             | 1.90@2.10 |
| Export bungs, 34 in. cut                           | 42 @47    |
| 1 1/2 in. pr. bungs, 50 in.                        | 35        |
| Med. prime bungs, 25 in. cut                       | 23 @28    |
| Small prime bungs                                  | 14 @20    |
| Middles, 1 per set, exp. off.                      | 55 @70    |
| Sheep Casings (per hank):                          |           |
| 26/28 mm.  | 4.70@5.00 |
| 24/26 mm.  | 4.70@5.05 |
| 22/24 mm.  | 4.45@4.90 |
| 20/22 mm.  | 3.20@3.65 |
| 18/20 mm.  | 2.15@2.50 |
| 16/18 mm.  | 1.35@1.80 |

## DRY SAUSAGE

| (L.C.I. prices)         |        |
|-------------------------|--------|
| Corvelat, ch. hog bungs | 87 @90 |
| Thuringer               | 43 @47 |
| Farmer                  | 70 @74 |
| Holsteiner              | 72 @76 |
| B. C. Salami            | 79 @83 |
| Genoa style salami, ch. | 94 @98 |

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OUT  
By the Roots...



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- Cuts Dehairing Time By As Much As Half!
- Loosens Scurf, Dirt, and Oil!
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|                                |     |
|--------------------------------|-----|
| No. 700 10-lb. Carton, per lb. | 26¢ |
| No. 701 50-lb. Drum, per lb.   | 25¢ |
| No. 702 100-lb. Drum, per lb.  | 23¢ |
| No. 703 300-lb. Bbl., per lb.  | 21¢ |

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### DOMESTIC SAUSAGE

| (L.C.I. prices)          |           |
|--------------------------|-----------|
| Pork sausage, hog cas.   | 39        |
| Pork sausage, sheep cas. | 47½ @ 49  |
| Frankfurters, sheep cas. | 48 @ 49½  |
| Frankfurters, skinless   | 39½ @ 40½ |
| Bologna (ring)           | 36 @ 44   |
| Bologna, artificial cas. | 31 @ 35½  |
| Smoked liver, hog bungs  | 43½ @ 45  |
| New Eng. lunch, spec.    | 61 @ 63   |
| Souse                    | 31        |
| Polish sausage, smoked   | 45 @ 61   |
| Pickle & Pimiento loaf   | 32 @ 42½  |
| Olive loaf               | 34 @ 43½  |
| Pepper loaf              | 39 @ 58½  |
| Smokie snacks            | 49½       |
| Smokie links             | 56½       |

### SPICES

(Basis Chgo. orig. bbls., bags, bales)

|                      | Whole | Ground |
|----------------------|-------|--------|
| Allspice, prime      | 98    | 1.07   |
| Resifted             | 1.02  | 1.10   |
| Chili Powder         |       | 47     |
| Chili Pepper         |       | 47     |
| Cloves, Zanzibar     | 82    | 88     |
| Ginger, Jam., unbl.  | 48    | 54     |
| Mace, fancy, Banda   | 1.85  | 1.85   |
| West Indies          |       | 1.74   |
| East Indies          |       | 37     |
| Mustard flour, fancy |       | 33     |
| No. 1                |       | 55     |
| West India Nutmeg    |       | 51     |
| Paprika, Spanish     |       | 54     |
| Pepper, Cayenne      |       | 53     |
| Red, No. 1           |       | 76     |
| White                |       | 82     |
| Black                |       | 58     |

### SEEDS AND HERBS

| (L.C.I. prices)    | Whole for Sausage | Ground |
|--------------------|-------------------|--------|
| Caraway seed       | 28                | 33     |
| Cominos seed       | 26                | 30     |
| Mustard seed       |                   |        |
| fancy              | 23                | ..     |
| Yellow American    | 18                | ..     |
| Oregano            | 34                | 41     |
| Coriander, Morocco |                   |        |
| Natural No. 1      | 17                | 21     |
| Marjoram, French   | 46                | 52     |
| Sage, Dalmatian    |                   |        |
| No. 1              | 56                | 64     |

### CURING MATERIALS

|   | Cwt.        |
|---|-------------|
| Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.                         | \$10.31     |
| Salt peter, n. ton, f.o.b. N.Y.   |             |
| Dbl. refined gran.  | 11.25       |
| Small crystals  | 14.00       |
| Medium crystals   | 15.40       |
| Pure rfd., gran. nitrate of soda  | 5.25        |
| Pure rfd., powdered nitrate of soda   | 6.25        |
| Salt, in min. cur. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton) | 27.00       |
| Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.                              | 26.00       |
| Sugar—  |             |
| Raw, 96 basis, f.o.b. N.Y.  | 5.95        |
| Refined standard cane gran., basis  | 8.30 @ 8.65 |
| Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%               | 8.10        |
| Dextrose, per cwt.  |             |
| Cerelease, Reg. No. 53  | 7.35        |
| Ex-Whse., Chicago   | 7.45        |

### PACIFIC COAST WHOLESALE MEAT PRICES

|                                 | Los Angeles<br>Dec. 14 | San Francisco<br>Dec. 14 | No. Portland<br>Dec. 14 |
|---------------------------------|------------------------|--------------------------|-------------------------|
| <b>FRESH BEEF (Carcass):</b>    |                        |                          |                         |
| STEERS:                         |                        |                          |                         |
| Choice:                         |                        |                          |                         |
| 500-600 lbs.                    | \$39.00 @ 40.00        | \$41.00 @ 43.00          | \$40.00 @ 42.50         |
| 600-700 lbs.                    | 38.00 @ 39.00          | 39.00 @ 41.00            | 38.00 @ 42.00           |
| Good:                           |                        |                          |                         |
| 500-600 lbs.                    | 35.00 @ 38.00          | 38.00 @ 39.00            | 35.00 @ 40.00           |
| 600-700 lbs.                    | 34.00 @ 36.00          | 37.00 @ 38.00            | 34.00 @ 39.00           |
| Commercial:                     |                        |                          |                         |
| 350-500 lbs.                    | 32.00 @ 35.00          | 35.00 @ 37.00            | 31.00 @ 35.00           |
| <b>COW:</b>                     |                        |                          |                         |
| Commercial, all wts.            | 23.00 @ 26.00          | 26.00 @ 30.00            | 23.00 @ 29.00           |
| Utility, all wts.               | 21.00 @ 24.00          | 22.00 @ 26.00            | 21.00 @ 26.00           |
| <b>FRESH CALF:</b>              | (Skin-Off)             | (Skin-Off)               | (Skin-Off)              |
| Choice:                         |                        |                          |                         |
| 200 lbs. down                   | 34.00 @ 37.00          | 38.00 @ 40.00            | 33.00 @ 36.00           |
| Good:                           |                        |                          |                         |
| 200 lbs. down                   | 33.00 @ 35.00          | 38.00 @ 40.00            | 32.00 @ 34.00           |
| <b>LAMB (Carcass):</b>          |                        |                          |                         |
| Prime:                          |                        |                          |                         |
| 40-50 lbs.                      | 29.00 @ 41.00          | 38.00 @ 41.00            | 37.00 @ 40.00           |
| 50-60 lbs.                      | 38.00 @ 39.00          | 38.00 @ 39.00            | 36.00 @ 39.00           |
| Choice:                         |                        |                          |                         |
| 40-50 lbs.                      | 39.00 @ 41.00          | 38.00 @ 41.00            | 37.00 @ 40.00           |
| 50-60 lbs.                      | 38.00 @ 39.00          | 37.00 @ 39.00            | 36.00 @ 39.00           |
| Good, all wts.                  | 36.00 @ 38.00          | 35.00 @ 37.00            | 34.00 @ 36.00           |
| <b>MUTTON (EWE):</b>            |                        |                          |                         |
| Choice, 70 lbs. down            | 20.00 @ 22.00          | None quoted              | 13.00 @ 16.00           |
| Good, 70 lbs. down              | 20.00 @ 22.00          | None quoted              | 13.00 @ 16.00           |
| <b>FRESH PORK (Carcass):</b>    | (Packer Style)         | (Shipper Style)          | (Shipper Style)         |
| 80-120 lbs.                     | None quoted            | 38.00 @ 40.00            | None quoted             |
| 120-160 lbs.                    | 30.00 @ 31.50          | 35.00 @ 38.00            | 30.00 @ 31.00           |
| <b>FRESH PORK CUTS No. 1:</b>   |                        |                          |                         |
| <b>LOINS:</b>                   |                        |                          |                         |
| 8-10 lbs.                       | 42.00 @ 45.00          | 46.00 @ 52.00            | 45.00 @ 47.00           |
| 10-12 lbs.                      | 42.00 @ 45.00          | 45.00 @ 48.00            | 45.00 @ 47.00           |
| 12-16 lbs.                      | 42.00 @ 45.00          | 44.00 @ 48.00            | 44.00 @ 46.00           |
| <b>PICNICS:</b>                 | (Smoked)               | (Smoked)                 | (Smoked)                |
| 4-8 lbs.                        | 33.00 @ 37.00          | 38.00 @ 42.00            | 35.00 @ 38.00           |
| <b>HAMS, Skinned:</b>           |                        |                          |                         |
| 12-16 lbs.                      | 52.00 @ 57.00          | 55.00 @ 60.00            | 52.00 @ 57.00           |
| 16-18 lbs.                      | 45.00 @ 55.00          | 52.00 @ 58.00            | 51.00 @ 55.00           |
| <b>BACON, "Dry Cure" No. 1:</b> |                        |                          |                         |
| 6-8 lbs.                        | 50.00 @ 56.00          | 55.00 @ 60.00            | 55.00 @ 60.00           |
| 8-10 lbs.                       | 47.00 @ 52.00          | 52.00 @ 56.00            | 53.00 @ 56.00           |
| 10-12 lbs.                      | 44.00 @ 50.00          | 48.00 @ 52.00            | 50.00 @ 53.00           |
| <b>LARD, Refined:</b>           |                        |                          |                         |
| 1-lbs. cartons                  | 18.90 @ 20.00          | 20.00 @ 21.00            | 17.50 @ 20.00           |
| 50-lb. cartons & cans           | 16.75 @ 19.00          | 19.00 @ 20.00            | None quoted             |
| Tierces                         | 16.00 @ 18.00          | 18.00 @ 19.00            | 16.50 @ 19.00           |

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@ 60.00  
@ 56.00  
@ 53.00

@ 20.00  
quoted  
@ 19.00

ONER



# NEW CHEVROLET TRUCKS

**keep going longer,  
keep going for less!**

From the day you first put it on the job until the time comes to trade, your Chevrolet truck's going to do more work for you while you spend less to keep it going. Here's why you can count on it—

## INCREASED POWER SAVES YOU PLENTY

Chevrolet's high compression ratio (in each of its three great engines) develops more power. That means you go longer before filling the tank! It means, too, you've got extra power handy whenever you need it—for greater acceleration, for an easier pull up steep grades, for steadier going through mud and sand on off-the-road jobs. So, you save not only on operating costs—you save *time* as well.

## GREATER RUGGEDNESS PAYS OFF IN LONGER LIFE

Two-ton models, for example, are equipped with heavier axle shafts. All models have newly designed clutches and stronger frames. The best part of it is that, throughout their longer life, you spend less for their upkeep. For complete details about the model you need, see your Chevrolet dealer. He'll tell you whatever you want to know, then give you the best news of all: Chevrolet trucks are priced lower than all other lines! . . . Chevrolet Division of General Motors, Detroit 2, Michigan.

**MOST TRUSTWORTHY TRUCKS  
ON ANY JOB!**



## CHEVROLET ADVANCE-DESIGN TRUCK FEATURES

**THREE GREAT ENGINES**—The new "Jobmaster 261" engine\* for extra heavy hauling. The "Thriftmaster 235" or "Loadmaster 235" for light-, medium- and heavy-duty hauling. **NEW TRUCK HYDRA-MATIC TRANSMISSION\***—offered on ½-, ¾- and 1-ton models. Heavy-Duty **SYNCHRO-MESH TRANSMISSION**—for fast, smooth shifting. **DIAPHRAGM SPRING CLUTCH**—improved-action engagement. **HYPOID REAR AXLE**—for longer life on all models. **TORQUE-ACTION BRAKES**—on all wheels on light- and medium-duty models. **TWIN-ACTION REAR WHEEL BRAKES**—on heavy-duty models. **DUAL-SHOE PARKING BRAKE**—greater holding ability on heavy-duty models. **NEW RIDE CONTROL SEAT\***—eliminates back-rubbing. **NEW, LARGER UNIT-DESIGNED PICKUP AND PLATFORM STAKE BODIES**—give increased load space. **COMFORTMASTER CAB**—offers greater comfort, convenience and safety. **PANORAMIC WINDSHIELD**—for increased driver vision. **WIDE-BASE WHEELS**—for increased tire mileage. **BALL-GEAR STEERING**—easier, safer handling. **ADVANCE-DESIGN STYLING**—rugged, handsome appearance.

\*Optional at extra cost. Ride Control Seat is available on all cabs of 1½- and 2-ton models, standard cabs only in other models. "Jobmaster 261" engine available on 2-ton models, truck Hydra-Matic transmission on ½-, ¾- and 1-ton models.



## Self-service package that brings home your bacon

Today's self-service buying habits demand a bacon package that sells itself . . . a package that moves quickly from the display case, to the shopping basket, through the check-out and home. Colorfully printed Cellophane packages catch the shopper's eye . . . show your bacon and other meat products at

their best . . . start that buying impulse!

To get your product in line with today's buying habits . . . to gain the competitive edge of modern merchandising . . . call your Du Pont packaging representative or your converter of Du Pont films. He'll work with you in planning

an effective self-service package. E. I. du Pont de Nemours & Co. (Inc.), Film Dept., Wilmington 98, Delaware.

### Why Du Pont is packaging-film headquarters

1. **WIDE VARIETY OF PACKAGING FILMS** scientifically tailored to meet the needs of varied products and packages.
2. **TECHNICAL** assistance to help you plan the most practical and efficient construction of your package.
3. **MERCHANDISING** help through continuing nation-wide surveys of buying habits, to keep your package up to date.
4. **NATIONAL ADVERTISING** to continually strengthen consumer preference for your packaged products.

## DU PONT PACKAGING FILMS

CELLOPHANE  
POLYETHYLENE • ACETATE



Better Things for Better Living  
... through Chemistry



# MARKET PRICES

## NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF

|                 | Dec. 14, 1954 |
|-----------------|---------------|
|                 | Western       |
|                 | Per Cwt.      |
| (L.c.l. prices) |               |
| Steer:          |               |
| Prime, 700/800  | \$46.50@48.50 |
| Prime, 800/900  | 46.50@47.50   |
| Choice, 600/800 | 45.00@47.00   |
| Choice, 800/900 | 44.00@45.00   |
| Good, 500/700   | 41.00@42.00   |
| Commercial      | 33.00@35.00   |
| Cow, commercial | 26.00@29.00   |
| Cow, utility    | 22.00@26.00   |

### BEEF CUTS (L.c.l. prices)

| Prime Steer:          | City         |
|-----------------------|--------------|
| Hindqtrs., 600/800    | 57.00@ 62.0  |
| Hindqtrs., 800/900    | 57.00@ 58.0  |
| Rounds, flank off     | 50.00@ 51.0  |
| Rounds, diamond bone, |              |
| flank off             | 52.00@ 53.0  |
| Short loins, untrim.  | 85.00@ 95.0  |
| Short loins, trim.    | 115.00@130.0 |
| Flanks                | 16.00@ 17.0  |
| Ribs (7 bone cut)     | 72.00@ 75.0  |
| Arm chucks            | 40.00@ 41.0  |
| Briskets              | 34.00@ 36.0  |
| Plates                | 17.00@ 18.0  |
| Foreqtrs., (Kosher)   | 44.00@ 46.0  |
| Arm chucks (Kosher)   | 46.00@ 48.0  |
| Briskets (Kosher)     | 36.00@ 37.0  |

| Choice Steer:         | City        |
|-----------------------|-------------|
| Hindqtrs., 600/800    | 54.00@ 58.0 |
| Hindqtrs., 800/900    | 53.00@ 54.0 |
| Rounds, flank off     | 49.00@ 50.0 |
| Rounds, diamond bone, |             |
| flank off             | 51.00@ 52.0 |
| Short loins, untrim.  | 72.00@ 78.0 |
| Short loins, trim.    | 93.00@110.0 |
| Flanks                | 16.00@ 17.0 |
| Ribs (7 bone cut)     | 62.00@ 70.0 |
| Arm chucks            | 38.00@ 41.0 |
| Briskets              | 34.00@ 36.0 |
| Plates                | 17.00@ 18.0 |
| Foreqtrs., (Kosher)   | 40.00@ 45.0 |
| Arm chucks (Kosher)   | 44.00@ 47.0 |
| Briskets (Kosher)     | 36.00@ 37.0 |

### FANCY MEATS (L.c.l. prices)

|                          | Cwt.        |
|--------------------------|-------------|
| Veal breads, under 6 oz. | \$55.00     |
| 6 to 12 oz.              | 48.00       |
| 12 oz. up                | 79.00@80.00 |
| Beef livers, selected.   | 30.00@31.00 |
| Beef kidneys             | 12.00       |
| Oxtails, over 1/2 lbs.   | 13.00@14.00 |

### LAMBS (L.c.l. prices)

|               | City          |
|---------------|---------------|
| Prime, 30/40  | \$46.00@49.00 |
| Prime, 40/45  | 49.00@50.00   |
| Prime, 45/50  | 46.00@48.00   |
| Choice, 30/40 | 45.00@48.00   |
| Choice, 40/45 | 48.00@50.00   |
| Choice, 45/55 | 45.00@47.00   |
| Good, 30/40   | 43.00@45.00   |
| Good, 40/45   | 45.00@47.00   |
| Good, 45/55   | 42.00@44.00   |

|                 | Western     |
|-----------------|-------------|
| Prime, 40/45    | 43.00@44.00 |
| Prime, 45/55    | 43.00@44.00 |
| Prime, 50/55    | 43.00@44.00 |
| Choice, 55/down | 41.00@43.00 |
| Good, all wts.  | 39.00@42.00 |

### LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Dec. 4, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

| STOCKS<br>YARDS | GOOD<br>STEERS<br>Up to<br>1000 lbs. | VEAL<br>CALVES<br>Good and<br>Choice | HOGS*<br>Grade B <sup>1</sup><br>Dressed | LAMBS<br>Good<br>Handweight |
|-----------------|--------------------------------------|--------------------------------------|--|-----------------------------|
|                 | 1954                                 | 1953                                 | 1954                                     | 1953                        |
| Toronto         | \$20.99                              | \$19.37                              | \$23.00                                  | \$24.65                     |
| Montreal        | 19.00                                | 21.45                                | 23.75                                    | 26.50                       |
| Winnipeg        | 17.75                                | 16.00                                | 19.50                                    | 22.00                       |
| Calgary         | 19.61                                | 17.02                                | 15.28                                    | 15.80                       |
| Edmonton        | 18.25                                | 17.49                                | 17.25                                    | 18.00                       |
| Lethbridge      | 19.50                                | 16.95                                |  |                             |
| Pr. Albert      | 17.75                                | 16.90                                | 16.75                                    | 18.50                       |
| Moose Jaw       | 17.70                                | 16.30                                | 15.00                                    | 14.00                       |
| Saskatoon       | 18.00                                | 16.75                                | 18.50                                    | 19.00                       |
| Regina          | 17.20                                | 15.35                                | 16.40                                    | 17.80                       |
| Vancouver       | 18.60                                | 18.00                                | 17.45                                    | 17.75                       |

\*Dominion Government premiums not included.

### FRESH PORK CUTS

|                       | (L.c.l. prices) |
|-----------------------|-----------------|
|                       | Western         |
| Pork loins, 8/12      | \$41.00@43.00   |
| Pork loins, 12/16     | 39.00@41.00     |
| Hams, sknd., 10/14    | 50.00@52.00     |
| Boston butts, 4/8     | 36.00@38.00     |
| Spareribs, 3/down     | 38.00@40.00     |
| Pork trim., regular   | 28.00           |
| Pork trim., spec. 80% | 44.00           |
|                       | City            |
| Hams, sknd., 10/14    | \$48.00@52.00   |
| Pork loins, 8/12      | 43.00@45.00     |
| Pork loins, 12/16     | 40.00@43.00     |
| Picnics, 4/8          | 33.00@36.00     |
| Boston butts, 4/8     | 36.00@40.00     |
| Spareribs, 3/down     | 38.00@44.00     |

### VEAL—SKIN OFF (L.c.l. prices)

|                      | Western       |
|----------------------|---------------|
| Prime, 50/80         | None quoted   |
| Prime, 80/110        | \$43.00@46.00 |
| Prime, 110/150       | 42.00@45.00   |
| Choice, 80/110       | 36.00@39.00   |
| Choice, 110/150      | 37.00@40.00   |
| Good, 50/80          | 26.00@29.00   |
| Good, 80/110         | 34.00@36.00   |
| Good, 110/150        | 33.00@35.00   |
| Commercial, all wts. | 22.00@26.00   |

### DRESSED HOGS (L.c.l. prices)

|                | (Head on, leaf fat in.) |
|----------------|-------------------------|
| 50 to 75 lbs   | \$30.25@33.25           |
| 75 to 100 lbs  | 30.25@33.25             |
| 100 to 125 lbs | 30.25@33.25             |
| 125 to 150 lbs | 30.25@33.25             |

### BUTCHERS' FAT

|             | Cwt.   |
|-------------|--------|
| Shop fat    | \$2.00 |
| Breast fat  | 2.75   |
| Indefat fat | 1.00   |
| Edible suet | 3.00   |

### LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Dec. 15, were reported as follows:

| CATTLE:               |               |
|-----------------------|---------------|
| Steers, ch. & pr.     | \$24.00@28.50 |
| Steers, choice        | 24.00@27.25   |
| Steers, good          | 19.50@25.00   |
| Steers, commercial    | 17.00@19.00   |
| Heifers, choice       | 22.50@23.50   |
| Heifers, com'l. & gd. | 14.50@21.50   |
| Cows, com'l.          | 10.50@11.00   |
| Cows, util. & com'l.  | 8.25@11.00    |
| Cows, can. & cut.     | 6.00@8.00     |
| Bulls, util. & com'l. | 10.50@12.50   |
| HOGS:                 |               |
| Choice, 190/210       | \$16.50@17.60 |
| Choice, 210/220       | 16.50@17.60   |
| Choice, 220/240       | 16.50@17.60   |
| Good, 240/300         | 15.25@17.00   |
| Sows, 400/down        | 14.75@15.75   |
| LAMBS:                |               |
| Good & choice         | 18.00@18.50   |

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## Controlled Cold Takes The "Perish" Out of Perishable Freight!

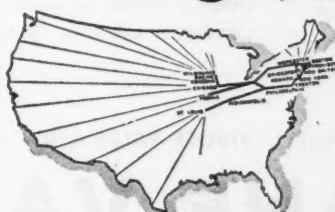
It's not just any cold that keeps your meat loads farm-fresh in transit when you ship via Spector. No, sir, trained Spector drivers control the trailer temperatures every mile of the trip to make sure that your load is always kept under "just right" refrigeration. The result? More satisfaction for your customer—less cost for you!

For fast—safe—fresh delivery of your meat loads, ship it Spector.

4

## REASONS WHY Spector Is the best routing...

- 1 SPECTOR refrigerators trailers do not "lay-over" enroute.
- 2 SPECTOR trained drivers check temperature constantly.
- 3 SPECTOR provides temperature-control charts for your reference.
- 4 SPECTOR provides advance delivery notice of your shipment.



### TERMINALS AT:

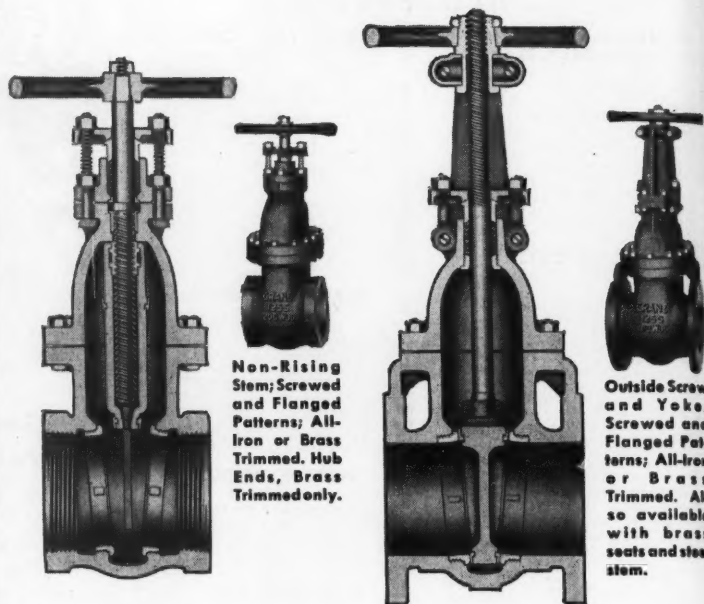
|              |                   |
|--------------|-------------------|
| Boston       | Peoria            |
| Bridgeport   | Philadelphia      |
| Chicago      | Providence        |
| Decatur      | Rochester-Kenosha |
| Indianapolis | St. Louis         |
| Milwaukee    | Springfield       |
| Newark       | (Mass.)           |
| New Britain  | Trenton           |
| New York     | Worcester         |

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Crane 125-Pound Iron Body Wedge Gate Valves are an improved design, embodying many features of unusual merit. They set a new peak for quality in iron body wedge gate valves, having greater strength, longer life, and better all-round adaptability for all types of services.



## See If You Don't Agree!

### Here's the big value — the big selection: CRANE 125-Pound Iron Body Wedge Gates

... with quality features that assure exactly the kind of service you want. Body and bonnet are oval-shaped with extra metal where it's needed most, to provide liberal strength. Flanged patterns have tie-ribs between body and bonnet flanges. You also get a solid web-type disc with long guides ... a stem of liberal diameter with long thread engagement ... an exceptionally deep stuffing box with high-grade packing ... a two-piece ball-type gland and flange—plus an easy-to-grip handwheel with oval-shaped rim. Non-rising stem valves have a brass bushed stem collar. OS&Y design includes a brass bonnet bushing, swinging eye bolts ... and a tee-head disc-stem connection on sizes 12-inch and smaller.

Big selection includes all-iron or brass trimmed valves ... Underwriters' pattern valves, quick-opening types ... valves for process industries ... valves for marine service. Sizes up to 48-inch. Check your Crane Catalog or ask your Crane Representative next time he calls.

THE BETTER QUALITY... BIGGER VALUE LINE... IN BRASS, STEEL, IRON

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Branches and Wholesalers Serving All Industrial Areas



VALVES • FITTINGS • PIPE • PLUMBING • HEATING

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service  
CASH PRICES

**F.O.B. CHICAGO  
CHICAGO BASIS  
WEDNESDAY, DEC. 15, 1954  
REGULAR HAMS**

| Fresh or F.F.A.  | Frozen |
|------------------|--------|
| 8-10 ..... 41½n  | 41½n   |
| 10-12 ..... 41½n | 41½n   |
| 12-14 ..... 38¾  | 38¾n   |
| 14-16 ..... 37n  | 37n    |
| 16-18 ..... 35n  | 35n    |
| 18-20 ..... 34½n | 34½n   |
| 20-22 ..... 34½n | 34½n   |

**SKINNED HAMS**

| Fresh or F.F.A.   | Frozen |
|-------------------|--------|
| 10-12 ..... 44    | 44     |
| 12-14 ..... 41¼   | 41¼    |
| 14-16 ..... 39½b  | 39½n   |
| 16-18 ..... 37½   | 37½    |
| 18-20 ..... 37    | 37     |
| 20-22 ..... 37    | 37     |
| 22-24 ..... 37    | 37     |
| 24-26 ..... 37n   | 37n    |
| 26-30 ..... 36½   | 36½    |
| 25/up, 2's in 33½ | 33½n   |

**PICONICS**

| Fresh or F.F.A.  | Frozen |
|------------------|--------|
| 4-6 ..... 25¼@26 | 25¼n   |
| 6-8 ..... 23½    | 23½n   |
| 8-10 ..... 23n   | 23n    |
| 10-12 ..... 23n  | 23n    |
| 12-14 ..... 22½n | 22½n   |
| 8/up, 2's in 22½ | 22½n   |

**OTHER CELLAR CUTS**

| Fresh or Frozen      | Cured |
|----------------------|-------|
| Sq. jowls ..... 14½a | 15n   |
| Jowl butts, 10       | 11n   |
| 8, P. jowls          | 11n   |

**BELLIES  
(Square Cut)**

| Fresh or F.F.A.     | Frozen  |
|---------------------|---------|
| 6-8 ..... 38½n      | 38½n    |
| 8-10 ..... 38½      | 38½     |
| 10-12 ..... 33½     | 33½@34  |
| 12-14 ..... 30 @30½ | 30 @30½ |
| 14-16 ..... 24½@25  | 24½@25  |
| 16-18 ..... 24      | 24      |
| 18-20 ..... 21½     | 21½@22  |

**GR. AMN. BELLIES**

| Fresh or Frozen  | Cured |
|------------------|-------|
| 18-20 ..... 18½  | 18½   |
| 20-25 ..... 18½  | 18½   |
| 30-35 ..... 16½  | 16½   |
| 35-40 ..... 16½  | 16½   |
| 40-50 ..... 16½n | 16½n  |

**FAT BACKS**

| Fresh or Frozen | Cured |
|-----------------|-------|
| 6-8 ..... 9n    | 9n    |
| 8-10 ..... 9n   | 9¼    |
| 10-12 ..... 9n  | 9½    |
| 12-14 ..... 11n | 11    |
| 14-16 ..... 14n | 14n   |
| 16-18 ..... 16n | 16n   |
| 18-20 ..... 16n | 16n   |
| 20-25 ..... 16n | 16n   |

**BARRELED PORK**

| Clear Fat Back  | Pork              |
|-----------------|-------------------|
| 30-40 ..... 41n | 60-70 ..... 34n   |
| 40-50 ..... 41n | 70-80 ..... 28n   |
| 50-60 ..... 40n | 80-100 ..... 28n  |
|                 | 100-125 ..... 28n |

## LARD FUTURES PRICES

**FRIDAY, DEC. 10, 1954**

| Open              | High   | Low    | Close    |
|-------------------|--------|--------|----------|
| Dec. 13.92½       | 14.07½ | 13.80  | 13.87½   |
| Jan. 13.65        | 13.75  | 13.55  | 13.65-55 |
| Mar. 13.32        | 13.40  | 13.30  | 13.30    |
| May 13.25         | 13.30  | 13.22½ | 13.22½   |
| July ..... 13.20a |        |        | 13.20a   |

Sales: 5,300,000 lbs.  
Open interest, at close Thurs., Dec. 9th: Dec. 644, Jan. 500, Mar. 242, May 202, and July 35 lots.

**MONDAY, DEC. 13, 1954**

| Dec. 13.60 | 13.62½ | 13.45         | 13.47½ |
|------------|--------|---------------|--------|
| Jan. 13.35 | 13.45  | 13.17½-13.17½ | -50    |
| Mar. 13.20 | 13.30  | 13.07½        | 13.10  |
| May 13.00  | 13.10  | 12.87½        | 12.87½ |
| July 13.00 | 13.07½ | 13.00         | 13.00  |

Sales: 15,160,000 lbs.  
Open interest, at close Fri., Dec. 10th: Dec. 633, Jan. 495, Mar. 249, May 205, and July 35 lots.

**TUESDAY, DEC. 14, 1954**

| Dec. 13.42½  | 13.42½ | 13.20  | 13.20   |
|--------------|--------|--------|---------|
| Jan. 13.10   | 13.15  | 13.02½ | 13.12½  |
| Mar. 13.05   | 13.05  | 12.85  | 12.87½b |
| May 12.82½   | 12.87½ | 12.75  | 12.75b  |
| July 12.95   | 12.95  | 12.87½ | 12.87½a |
| Sept. 12.82½ |        | 12.82½ |         |

Sales: 15,960,000 lbs.  
Open interest, at close Mon., Dec. 13th: Dec. 597, Jan. 495, Mar. 260, May 224, and July 46 lots.

**WEDNESDAY, DEC. 15, 1954**

| Dec. 13.25 | 13.62½ | 13.25   | 13.25  |
|------------|--------|---------|--------|
| Jan. 13.17 | 13.50  | 13.10   | 13.12½ |
| Mar. 13.00 | 13.10  | 12.87½  | 12.87½ |
| May 12.90  | 12.97½ | 12.77½  | 12.77½ |
| July 12.70 | 12.90  | 12.90   | 12.70a |
| Sept. .... |        | 12.87½n |        |

Sales: 13,440,000 lbs.

**THURSDAY, DEC. 16, 1954**

| Dec. 13.20  | 13.50  | 13.20  | 13.40   |
|-------------|--------|--------|---------|
| Jan. 13.12½ | 13.27½ | 13.05  | 13.15b  |
| Mar. 12.85  | 13.07½ | 12.80  | 13.02½  |
| May 13.82½  | 13.00  | 12.82½ | 13.90b  |
| July 13.05  | 13.05  | 12.97½ | 12.97½a |
| Sept. ....  |        | 12.90b |         |

Sales: 10,500,000 lbs.  
Open interest at close Wed., Dec. 15th: Dec. 518, Jan. 518, Mar. 312, May 223, July 50, and Sept. 2 lots.

## HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended Dec. 11, 1954, was 11.5 according to a report by the U. S. Department of Agriculture. The ratio compared with the 11.7 ratio reported for the preceding week and 15.0 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.520 per bu. in the week ended Dec. 11, 1954, \$1.535 per bu. in the previous week and \$1.572 per bu. for the same period a year earlier.

## PACKERS' WHOLESALE LARD PRICES

|  |         |
|--|---------|
| Refined lard, tierces, f.o.b. Chicago        | \$17.25 |
| Refined lard, 50-lb. cartons, f.o.b. Chicago | 17.25   |
| Kettle rend., tierces, f.o.b. Chicago        | 17.75   |
| Leaf, kettle rend., tierces, f.o.b. Chicago  | 18.25   |
| Lard flakes                                  | 18.87½  |
| Neutral tierces, f.o.b. Chicago              | 18.87½  |
| Standard shortening*                         | 21.50   |
| N. & S. ....                                 | 21.50   |
| Hydrogenated shortening, N. & S. ....        | 22.75   |

\*Delivered.

## WEEK'S LARD PRICES

| P.S. or Dry                      | P.S. or Dry | Raw Leaf |
|----------------------------------|-------------|----------|
| Rend. Cash Rend. (Tierces) Loose |             |          |
| Dec. 10, 13.80n                  | 12.25       | 13.25    |
| Dec. 11, 13.80n                  | 12.25n      | 13.25n   |
| Dec. 13, 13.50n                  | 12.00       | 13.00n   |
| Dec. 14, 13.25n                  | 11.87½      | 12.87½n  |
| Dec. 15, 13.25n                  | 12.00n      | 13.00n   |
| Dec. 16, 13.37½n                 | 12.00n      | 13.00n   |

b—bid. n—normal. a—asked.



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**F. C. FAN**

"blows downward"  
Will stop warm air of  
room from entering  
when door is opened.

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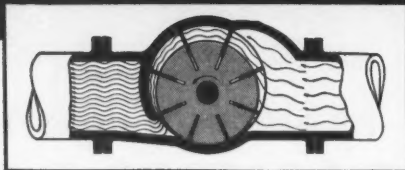
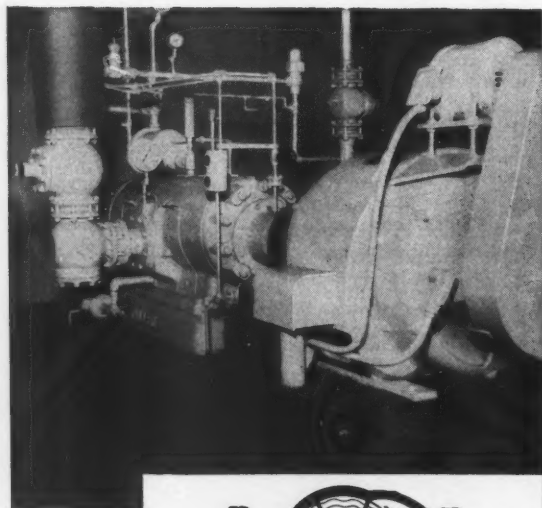


When your system suffers  
from "HIGH" temperature

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**FREEZING EQUIPMENT SALES, INC.**

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Fuller Compressors and Low Temperature Freezing Equipment

C-263  
1951

# BY-PRODUCTS...FATS AND OILS

## TALLOWs and GREASES

Wednesday, December 15, 1954

Moderate selling developed on Thursday, last week, with product bringing steady prices. However, a soft undertone was felt as more offerings came forth. Bleachable fancy tallow traded at 7½c, prime tallow at 7¼c, special tallow and B-white grease at 7¼c, all c.a.f. Chicago. Several tanks of bleachable fancy tallow sold at 8½c, c.a.f. east. Some re-sale all hog choice white grease sold at 9¼c, delivered New York.

Steady to lower prices were paid on Friday. Bleachable fancy tallow sold at 7¼c, prime tallow at 7½c, special tallow at 7¼c, No. 1 tallow at 7c and later at 6½c, No. 3 tallow at 6½c, not all hog choice white grease at 7½c, B-white grease at 7¼c, and yellow grease at 6½c and 6½c, all c.a.f. Chicago.

The market at the start of the new week was quiet and the only reported movement was several tanks of bleachable fancy tallow at 8¼c, c.a.f. New York. On Tuesday, consumers reduced their buying ideas fractionally.

Bleachable fancy tallow traded at 7½c, prime tallow at 7¼c, special tallow at 7c, and No. 1 tallow at 6½c, all c.a.f. Chicago. Product moving to the East was also marked down piecewise. All hog choice white grease sold at 8½c and 8½c and hard body bleachable fancy tallow at 8¼c and 8½c, all c.a.f. east. Edible tallow sold at 10½@11c, Chicago basis.

Inquiry locally at midweek was at steady levels, with offerings light. All hog choice white grease was bid at 8½c, c.a.f. east, but held at 8¼@9c. Bleachable fancy tallow sold at 8c, c.a.f. New York. All hog choice white grease sold at 8c, c.a.f. Chicago.

**TALLOWs:** Wednesday's quotations: edible tallow, 10½@10¾c; original fancy tallow, 7¼c; bleachable fancy tallow, 7½c; prime tallow, 7¼c; special tallow, 7c; No. 1 tallow, 6½c; and No. 2 tallow, 5½@5¾c.

**GREASES:** Wednesday's quotations: not all hog choice white grease, 7½@7¾c; B-white grease, 7c; yellow grease, 6½c house grease, 6@6¼c; brown grease, 5¼@5½c. The all hog choice white grease was bid at 8½c, c.a.f. east.

## VEGETABLE OILS

Wednesday, December 15, 1954

The vegetable oil market was steady to strong at the beginning of the week in mixed activity.

Trade sources varied in their opinions as to volume of trading in the soybean oil market Monday, but were in accord that the market appeared strong early to weaker later in the day. Spot shipment sold at 12½c and at 12½c. Third week December shipment sold at 12¼c and fourth week December shipment cashed at 12½c. First-half January shipment traded at 11½c and last-half January brought 11¾c with additional offerings priced at that level. Refiners were on the buying end throughout most of the day, but only through January position.

In the Valley, cottonseed oil sold at 12½c for quick and December shipments, with most mills asking 12½c later. Offerings were available in the Southeast at 12¼c, but no trading was reported. Sales in Texas were accomplished at 12¼c and 12½c, de-

## BY-PRODUCTS MARKET

### BLOOD

Wednesday, Dec. 15, 1954

|                               |             |
|-------------------------------|-------------|
| Unground, per unit of ammonia | Unit        |
| (bulk) .....                  | *6.75@7.00n |

### DIGESTER FEED TANKAGE MATERIAL

|                               |        |
|-------------------------------|--------|
| Wet rendered, unground, loose |        |
| Low test .....                | *7.00n |
| High test .....               | *6.75  |
| Liquid stick tank cars .....  | 4.00n  |

### PACKINGHOUSE FEEDS

|                                    |               |
|------------------------------------|---------------|
|                                    | Carlots,      |
|                                    | per ton       |
| 50% meat, bone scraps, bagged..\$  | 80.00@ 87.50  |
| 50% meat bone scraps, bulk .....   | 77.50@ 85.00  |
| 35% meat scraps, bulk .....        | 92.00         |
| 60% digester tankage, bulk .....   | 80.00@ 90.00  |
| 60% digester tankage, bagged ..... | 85.00@100.00  |
| 80% blood meal, bagged .....       | 132.50@150.00 |
| 70% steamed bone meal bagged       |               |
| (spec. prep.) .....                | 80.00n        |
| 60% steamed bone meal, bagged.     | 75.00@ 77.50  |

### FERTILIZER MATERIALS

|                                   |           |
|-----------------------------------|-----------|
| High grade tankage, ground,       |           |
| per unit, ammonia .....           | 6.00      |
| Hoof meal, per unit ammonia ..... | 6.50@6.75 |

### DRY RENDERED TANKAGE

|                 |          |
|-----------------|----------|
|                 | Per unit |
|                 | Protein  |
| Low test .....  | *1.50n   |
| High test ..... | *1.40n   |

### GELATINE AND GLUE STOCKS

|                                     |             |
|-------------------------------------|-------------|
|                                     | Per cwt.    |
| Calf trimmings (limed) .....        | *1.85@ 1.50 |
| Hide trimmings (green salted) ..... | 6.00@ 7.00  |
| Cattle jaws, scraps and knuckles,   |             |
| per ton .....                       | 55.00@57.50 |
| Pig skin scraps and trimmings,      |             |
| per lb. ....                        | 6% @ 7      |

### ANIMAL HAIR

|                                  |                |
|----------------------------------|----------------|
| Winter coil dried, per ton ..... | *120.00@125.00 |
| Summer coil dried, per ton ..... | *55.00@ 60.00  |
| Cattle switches, per piece ..... | 3¼ @ 4½        |
| Winter processed, gray, lb. .... | 16@17          |
| Summer processed, gray, lb. .... | 10@12          |

n—nominal. a—asked.  
\*Quoted delivered basis.

I wouldn't be caught  
dead  
wrapped in anything but



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BRANCHES IN OTHER PRINCIPAL CITIES OF THE U.S.A. AND THROUGHOUT THE WORLD

## The Case of the Dead Giveaways!

BY HOWE . . . THE WORLD'S CHILLER



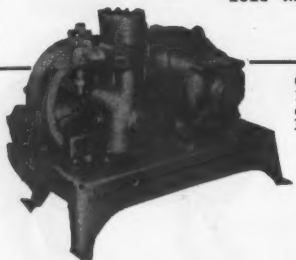
Business seemed good, but John Q. Packer was worried. Something was missing . . . namely profits! He called in a Howe "private eye" who went quickly to work and later sent in this report: "The culprit gave himself away. Variable temperatures and humidities were exposed, caused by the obsolete inefficient refrigeration system. Dead giveaways!"

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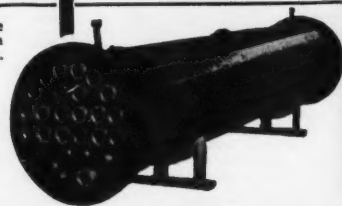
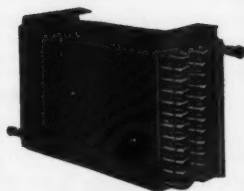
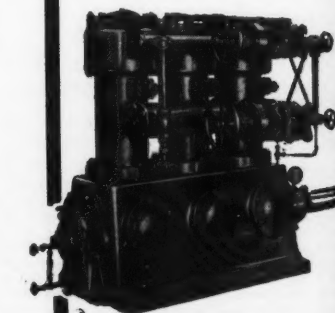
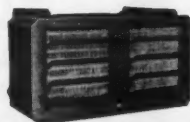
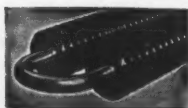
Departing for his next case, the Howe "private eye" said, "Your new Howe will keep running longer, with less trouble. Over 42 years' specialization does the trick."

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pending on date and location.

Corn oil sold in the Midwest at 13½¢ in a limited way, with offerings later priced at 13½¢. Peanut oil was unsold and the market was nominally pegged at 19½¢. Coconut oil was also nominal at 12¢.

The soybean oil market was spotty, Tuesday. Nearby shipment sold early at 12½¢ and later sold at 12½¢. December shipment sold at 12¢, with later movement recorded at 12½¢. There was a good trade of first-half January shipment at 11½¢ and later at 11½¢. Last-half January shipment cashed at 11½¢ and 11½¢, with additional offerings later in the day priced at 11½¢.

There was little change in the cottonseed oil market. Valley stock sold at 12½¢, with additional buying interest at that level. No movement was reported in the Southeast. In Texas, 12½¢ was paid basis Waco, and 12½¢ was the trading price at Lubbock.

Corn oil for December shipment sold at 13½¢. Peanut oil sold late Monday at 19½¢ and was nominal at that figure Tuesday. No trading of coconut oil was heard, although some offerings were reportedly available at 12½¢.

Action was moderate in the soybean oil market Wednesday, with prices about steady with Tuesday. Nearby shipment reportedly sold at 12½¢, but confirmation was lacking. Spot shipment was offered at 12½¢, next week December shipment sold at 12½¢, straight December shipment was offered at 12½¢ with possible sales. First-half January shipment was bid at 11½¢, but held at 12¢ and scattered last-half January shipment sold at 11½¢. February shipment reportedly sold at 11½¢.

Cottonseed oil sold in the Valley in a light way at 12½¢ for December shipment, with January shipment offered at 12½¢. The market in the Southeast was nominal at 12½¢. Material was available in Texas at 12½¢ at common points and at 12½¢, Waco.

Corn oil continued to trade at 13½¢ for December shipment, but volume of sales was small. Both peanut and coconut oil were nominal at 19½¢ and 12¢, respectively.

**CORN OIL:** Unchanged pricewise from last week's level of 13½¢.

**SOYBEAN OIL:** Sold at levels comparable to those of last midweek.

**PEANUT OIL:** Market nominal at 19½¢, with light sales at that level early in week.

**COCONUT OIL:** No trading reported during week, with market mostly nominal at 12¢.

**COTTONSEED OIL:** Market some-

what stronger in Texas, with other locations unchanged.

Cottonseed oil futures in New York were quoted as follows:

#### FRIDAY, DEC. 10, 1954

|           | Open   | High | Low  | Close  | Prev. Close |
|-----------|--------|------|------|--------|-------------|
| Dec. ...  | 14.00b | .... | .... | 14.85b | 14.94       |
| Jan. ...  | 14.90a | .... | .... | 14.80a | 14.90a      |
| Mar. ...  | 14.97  | .... | .... | 14.90  | 14.96b      |
| May ...   | 14.98b | .... | .... | 14.80  | 14.98b      |
| July ...  | 14.82b | .... | .... | 14.78b | 14.96b      |
| Sept. ... | 14.15n | .... | .... | 14.70n | 14.80n      |
| Oct. ...  | 14.15n | .... | .... | 14.70n | 14.80n      |

Sales: 15 lots.

#### MONDAY, DEC. 13, 1954

|           |        |       |       |        |        |
|-----------|--------|-------|-------|--------|--------|
| Dec. ...  | 14.75b | 14.90 | 14.85 | 14.85b | 14.85b |
| Jan. ...  | 14.55n | ....  | ....  | 14.80n | 14.80n |
| Mar. ...  | 14.85b | 14.80 | 14.80 | 14.81b | 14.90  |
| May ...   | 14.83b | ....  | ....  | 14.81b | 14.89  |
| July ...  | 14.70b | 14.79 | 14.78 | 14.69b | 14.78b |
| Sept. ... | 14.65a | ....  | ....  | 14.60n | 14.70n |
| Oct. ...  | 14.65n | ....  | ....  | 14.60n | 14.70n |

Sales: 37 lots.

#### TUESDAY, DEC. 14, 1954

|           |        |       |       |        |        |
|-----------|--------|-------|-------|--------|--------|
| Dec. ...  | 14.85b | 14.86 | 14.85 | 14.85b | 14.85b |
| Jan. ...  | 14.80b | ....  | ....  | 14.80n | 14.80n |
| Mar. ...  | 14.70b | 14.81 | 14.78 | 14.81  | 14.81b |
| May ...   | 14.70b | 14.80 | 14.78 | 14.80b | 14.81b |
| July ...  | 14.62b | 14.70 | 14.69 | 14.69  | 14.69b |
| Sept. ... | 14.50a | ....  | ....  | 14.60n | 14.60n |
| Oct. ...  | 14.40a | ....  | ....  | 14.50a | 14.60n |

Sales: 33 lots.

#### WEDNESDAY, DEC. 15, 1954

|           |        |       |       |        |        |
|-----------|--------|-------|-------|--------|--------|
| Dec. ...  | 14.92b | 15.00 | 14.95 | 14.91b | 14.85b |
| Jan. ...  | 14.85n | 14.83 | 14.83 | 14.80b | 14.80n |
| Mar. ...  | 14.80b | 14.90 | 14.85 | 14.87b | 14.81  |
| May ...   | 14.87b | 14.90 | 14.85 | 14.90  | 14.80b |
| July ...  | 14.65b | 14.80 | 14.78 | 14.76b | 14.69  |
| Sept. ... | 14.65a | ....  | ....  | 14.65n | 14.60a |
| Oct. ...  | 14.60a | ....  | ....  | 14.60n | 14.50a |

Sales: 109 lots.

#### VEGETABLE OILS

Wednesday, Dec. 15, 1954

|                                       |             |
|---------------------------------------|-------------|
| Crude cottonseed oil, carlots, f.o.b. |             |
| Valley .....                          | 12½pd       |
| Southeast .....                       | 12½a        |
| Texas .....                           | 12½ @ 12½pd |
| Corn oil in tanks, f.o.b. mills ..... | 18½pd       |
| Peanut oil, f.o.b. mills .....        | 19½n        |
| Soybean oil, f.o.b. mills .....       | 12½a        |
| Coconut oil, f.o.b. Pacific Coast ... | 12n         |
| Cottonseed foots                      |             |
| Midwest and West Coast .....          | 2½ @ 2½     |
| East .....                            | 2½ @ 2½     |

#### OLEOMARGARINE

Wednesday, Dec. 15, 1954

|                                |    |
|--------------------------------|----|
| White domestic vegetable ..... | 26 |
| Yellow quarters .....          | 28 |
| Milk churned pastry .....      | 26 |
| Water churned pastry .....     | 25 |

#### OLEO OILS

(F.O.B. Chicago)

|   |          |
|---|----------|
| Prime oleo stearine (slack barrels) ... | 12½ @ 13 |
| Extra oleo oil (drums) .....            | 17 @ 17½ |

Pd—paid. n—nominal. b—bid.

#### EASTERN BY-PRODUCTS

New York, Dec. 15, 1954

Dried blood was quoted Wednesday at \$7 per unit of ammonia. Low test wet rendered tankage was listed at \$6.25 nominal per unit of ammonia and dry rendered tankage was priced at \$1.40 per protein unit.

#### SHORTENING, EDIBLE OIL

Total shortening and edible oil shipments fell to 333,934,000 lbs. in Oct. from 341,799,00 lbs. the month before, the Institute of Shortening and Edible Oils has reported. Of the Oct. total, 151,548,000 lbs., or 45.4 per cent, was shortening and 169,125,000 lbs., or 50.6 per cent was edible oil.

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produced and sold Diced Sweet Pickles to  
you before.

# HIDES AND SKINS

Good volume of hides sold Tuesday  $\frac{1}{2}$ c below last week's levels—Small packer 50@52-lb. average hides also decline—Country hides offered, but generally untraded—Both inquiry and offerings lacking for big packer calf and kipskins—Sheepskins about steady with last week.

## CHICAGO

**PACKER HIDES:** Prices were apparently stabilized in the big packer hide market, but the overall volume traded Monday was not enough to test the market. In early activity, a car of heavy native steers of northern production sold steady at 10 $\frac{1}{2}$ c. Later, river heavy native cows sold at 10c, Chicago; and northern light native cows at 12c and river production light native cows at 12 $\frac{1}{2}$ c. Early buying interest was  $\frac{1}{2}$ c lower on most selections on the list, but packers firmly held offerings at steady levels and were able to accomplish trading of the above selections.

Buying interest for hides continued  $\frac{1}{2}$ c under Tuesday and packers readily released available offerings which resulted in a heavy volume of trading. Volume for the day was estimated up

to 90,000. In early activity, about 4,900 river heavy native steers sold at 9 $\frac{1}{2}$ c, 10,000 branded steers at 8 $\frac{1}{2}$ c for butts and 8c for Colorados and 14,000 heavy native cows at 9 $\frac{1}{2}$ c and 10c. There was additional trade of heavy native steers at 9 $\frac{1}{2}$ c and 10c, branded cows at 8 $\frac{1}{2}$ c and 9c, branded steers at 8c and 8 $\frac{1}{2}$ c and heavy native cows at 9 $\frac{1}{2}$ c and 10c, but total volume could not be confirmed.

Light native cows were bid  $\frac{1}{2}$ c lower, but no trading developed early.

Ex-light native steers were bid at 17c, but were also unsold. Late in the day, about 12,000 light native cows sold at 11 $\frac{1}{2}$ c for northern and 12c for river production. No trading of native bulls was reported, but the market for this selection was quoted on a nominal basis of 7 $\frac{1}{2}$ @8c. Light and ex-light branded steers were also lower on a nominal basis at 10@10 $\frac{1}{2}$ c and 13c, respectively.

The big packer hide market turned quiet early midweek, with packers reportedly in a well sold-out position. According to reports, there was good buying interest at levels established Tuesday. Light native steers continued tight and as a result, were untraded.

**SMALL PACKER AND COUNTRY HIDES:** Some averages of small packer hides declined this week, following the pattern of the big packer hide market. The 50-lb. average sold at 10c, and were later offered at 10c, selected, f.o.b. midwest. Further inquiry, however, was apparently lacking. The 60-lb. average were reportedly offered at 9 $\frac{1}{2}$ c, selected, but counter bids were difficult to find. Late last week and early this week, the 40@42-lb. average sold out of the Southwest at 11 $\frac{1}{2}$ c. Country hides were offered, but sales were difficult to confirm. Mixed lots were offered at 7 $\frac{1}{2}$ c and straight 50@52-lb. locker butchers were offered at 8c.

**CALFSKINS AND KIPSKINS:** Both buying interest and offerings were lacking up to midweek on both calfskins and kipskins, and as a result the markets were nominal at last quotations.

**SHEEPSKINS:** Fall clips, No. 1 shearlings and No. 2 shearlings sold late last week at 2.75, 2.10 and 1.25, respectively, two cars involved. No. 3 shearlings sold at midweek at .50. A truck of fall clips sold at 2.65, Chicago. Other trading of No. 1 shearlings was reported at 1.90. Dry pelts sold at 25c. Pickled skins reported at 7.00@7.25 for lambs and 8.00@8.25 for sheep, per dozen.

## CHICAGO HIDE QUOTATIONS

| PACKER HIDES              |                                      |  |   |
|---------------------------|--------------------------------------|--|---|
|                           | Week ended                           | Previous                                 | Cor. Week                                 |
|                           | Dec. 15, 1954                        | Week                                     | 1953                                      |
| Hvy. Nat. steers ....     | 9 $\frac{1}{2}$ @10n                 | 10                                       | @10 $\frac{1}{2}$ n 13 $\frac{1}{2}$ @16n |
| Lt. Nat. steers ....      | 12 $\frac{1}{2}$ n                   | 12 $\frac{1}{2}$ @13n                    |   |
| Hvy. Tex. steers ....     | 8 $\frac{1}{2}$ n                    | 9n                                       | 11n                                       |
| Ex. lgt. Tex. steers .... | 13n                                  | 13 $\frac{1}{2}$ n                       | 15n                                       |
| Butt branded steers ....  | 8 $\frac{1}{2}$ n                    | 9n                                       | 11n                                       |
| Col. steers ..            | 8n                                   | 8 $\frac{1}{2}$ n                        | 10n                                       |
| Brnd. cows ..             | 8 $\frac{1}{2}$ @9n                  | 9  | @9 $\frac{1}{2}$ n 12 @12 $\frac{1}{2}$ n |
| Hvy. Nat. cows ....       | 9 $\frac{1}{2}$ @10n                 | 10                                       | @10 $\frac{1}{2}$ n 12 $\frac{1}{2}$ @13n |
| Lt. Nat. cows ....        | 11 $\frac{1}{2}$ @12n                | 12                                       | @12 $\frac{1}{2}$ n 14 $\frac{1}{2}$ @15n |
| Nat. bulls ..             | 7 $\frac{1}{2}$ @8n                  | 8n                                       | 10n                                       |
| Brnd. bulls ..            | 6 $\frac{1}{2}$ @7n                  | 7n                                       | 9n  |
| Calfskins, Nor., 10/15    | 32 $\frac{1}{2}$ n                   | 32 $\frac{1}{2}$ n                       | 42 $\frac{1}{2}$ n                        |
| 10/down ..                | 37 $\frac{1}{2}$ n                   | 30 $\frac{1}{2}$ n                       | 45n                                       |
| Kips, Nor. nat., 15/25    | 23 $\frac{1}{2}$ @24 $\frac{1}{2}$ n | 24 $\frac{1}{2}$ n 29                    | @29 $\frac{1}{2}$ n                       |
| Kips, Nor. Brnd., 15/25   | 21 $\frac{1}{2}$ @21 $\frac{1}{2}$ n | 21 $\frac{1}{2}$ n 26 $\frac{1}{2}$ @27n |   |

## SMALL PACKER HIDES

| STEERS AND COWS:     |     |                      |  |
|----------------------|-----|----------------------|--|
| 60 lbs. and over ... | 9   | @9 $\frac{1}{2}$ n 9 | @9 $\frac{1}{2}$ n 10 $\frac{1}{2}$ @11n |
| 50 lbs. ...          | 10n |                      | 11n 12n                                  |

## SMALL PACKER SKINS

|                              |        |        |        |
|------------------------------|--------|--------|--------|
| Calfskins, und., 15 lbs. ... | 23@24n | 23@24n | 25@27n |
| Kips, 15/30 ...              | 17@18n | 17@18n | 17@18n |
| Slunks, reg. ...             | 1.00n  | 1.00n  | 1.25n  |
| Slunks, hairless ...         | 25n    | 25n    | 25n    |

## SHEEPSKINS

|                          |            |       |            |
|--------------------------|------------|-------|------------|
| Packer shearlings, No. 1 | 2.10@2.15  | 2.15n | 1.50       |
| Dry Pelts                | 25n        | 25n   | 25n        |
| Horsehides, Untrnd.      | 7.50@7.75n | 7.50n | 9.00@9.50n |

## N. Y. HIDE FUTURES

### FRIDAY, DEC. 10, 1954

|          | Open   | High  | Low   | Close         |
|----------|--------|-------|-------|---------------|
| Jan. ... | 11.25b | 11.39 | 11.23 | 11.39b- 41a   |
| Apr. ... | 12.00  | 12.10 | 11.94 | 12.10 73a     |
| July ... | 12.50b | 12.70 | 12.67 | 12.70b- 73a   |
| Oct. ... | 13.05b | 13.21 | 13.20 | 13.20b- 25a   |
| Jan. ... | 13.50b | ...   | ...   | 13.64b- 75a   |
| Apr. ... | 13.90b | ...   | ...   | 14.07b-14.15n |

Sales: 62 lots.

### MONDAY, DEC. 13, 1954

|          |        |       |       |               |
|----------|--------|-------|-------|---------------|
| Jan. ... | 11.35b | 11.33 | 11.33 | 11.25b- 30n   |
| Apr. ... | 12.05b | 12.12 | 12.00 | 11.95b-12.00n |
| July ... | 12.65b | 12.73 | 12.60 | 12.58b- 65a   |
| Oct. ... | 13.17b | ...   | ...   | 13.13b- 20n   |
| Jan. ... | 13.58b | ...   | ...   | 13.57b- 64a   |
| Apr. ... | 14.00b | ...   | ...   | 14.00b- 10a   |

Sales: 29 lots.

### TUESDAY, DEC. 14, 1954

|          |          |       |       |               |
|----------|----------|-------|-------|---------------|
| Jan. ... | 11.30-29 | 11.30 | 11.11 | 11.10b- 12n   |
| Apr. ... | 11.95b   | 11.96 | 11.80 | 11.80 45a     |
| July ... | 12.65b   | 12.63 | 12.43 | 12.43b- 15a   |
| Oct. ... | 13.13b   | 13.00 | 13.00 | 12.95b-13.01a |
| Jan. ... | 13.58b   | ...   | ...   | 13.40b- 50a   |
| Apr. ... | 13.98b   | ...   | ...   | 13.85b- 95a   |

Sales: 73 lots.

### WEDNESDAY, DEC. 15, 1954

|          |        |       |       |             |
|----------|--------|-------|-------|-------------|
| Jan. ... | 11.05b | 11.25 | 11.05 | 11.15b- 20n |
| Apr. ... | 11.75b | 11.93 | 11.75 | 11.85b- 92a |
| July ... | 12.38b | 12.65 | 12.58 | 12.55b- 60n |
| Oct. ... | 12.95b | 13.16 | 12.95 | 13.07b- 15a |
| Jan. ... | 13.42b | ...   | ...   | 13.57b- 65a |
| Apr. ... | 13.87b | 14.06 | 14.06 | 14.05b- 15a |

Sales: 106 lots.

### THURSDAY, DEC. 16, 1954

|          |        |       |       |             |
|----------|--------|-------|-------|-------------|
| Jan. ... | 11.25  | 11.52 | 11.25 | 11.44b- 48a |
| Apr. ... | 11.95b | 12.23 | 12.12 | 12.15b- 17a |
| July ... | 12.70b | 12.93 | 12.75 | 12.83b- 85a |
| Oct. ... | 13.20b | 13.38 | 13.38 | 13.38b- 43a |
| Jan. ... | 13.65b | ...   | ...   | 13.83 - 89a |
| Apr. ... | 14.20b | ...   | ...   | 14.25b- 39a |


Sales: 159 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Dec. 11, 1954, totaled 5,482,000 lbs.; previous week, 5,715,000 lbs.; same week, 1953, 4,659,000 lbs.; 1954 to date, 267,865,000 lbs.; same period, 1953, 240,664,000 lbs.


Shipments for week ended Dec. 11, 1954, totaled 3,722,000 lbs.; previous week, 4,351,000 lbs.; corresponding week, 1953, 3,446,000 lbs.; this year to date, 187,897,000 lbs.; corresponding week, 1953, 179,728,000 lbs.

*Leading all others*



**Tufedge**  
BEEF CLOTHING  
SUPERIOR TO ANY SHROUDS  
Look for the Blue Stripes!

- Outlasts other beef shrouds 5 to 1.
- Rip-resistant pinning edge gives better, faster application.
- Available in 40" and 36" widths.



**CLEVELAND COTTON PRODUCTS CO.**  
CLEVELAND, OHIO  
CANADIAN DISTRIBUTORS: ELCO LTD, TORONTO

IONS

or. Week  
1953  
@16n

11n  
15n

11n  
10n  
@12½n

@13n

@15n  
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@27n

@11n  
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Close

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0b- 25a  
4b- 75a  
7b-14.15a

5b- 30a  
5b-12.00a  
5b- 65a  
3b- 20a  
7b- 64a  
0b- 10a

0b- 12a  
0

3b- 45a  
5b-13.01a  
0b- 50a  
5b- 95a

5b- 20a  
5b- 92a  
5b- 60a  
7b- 15a  
7b- 65a  
5b- 15a

4b- 48a  
5b- 17a  
3b- 85a  
8b- 43a  
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5b- 39a

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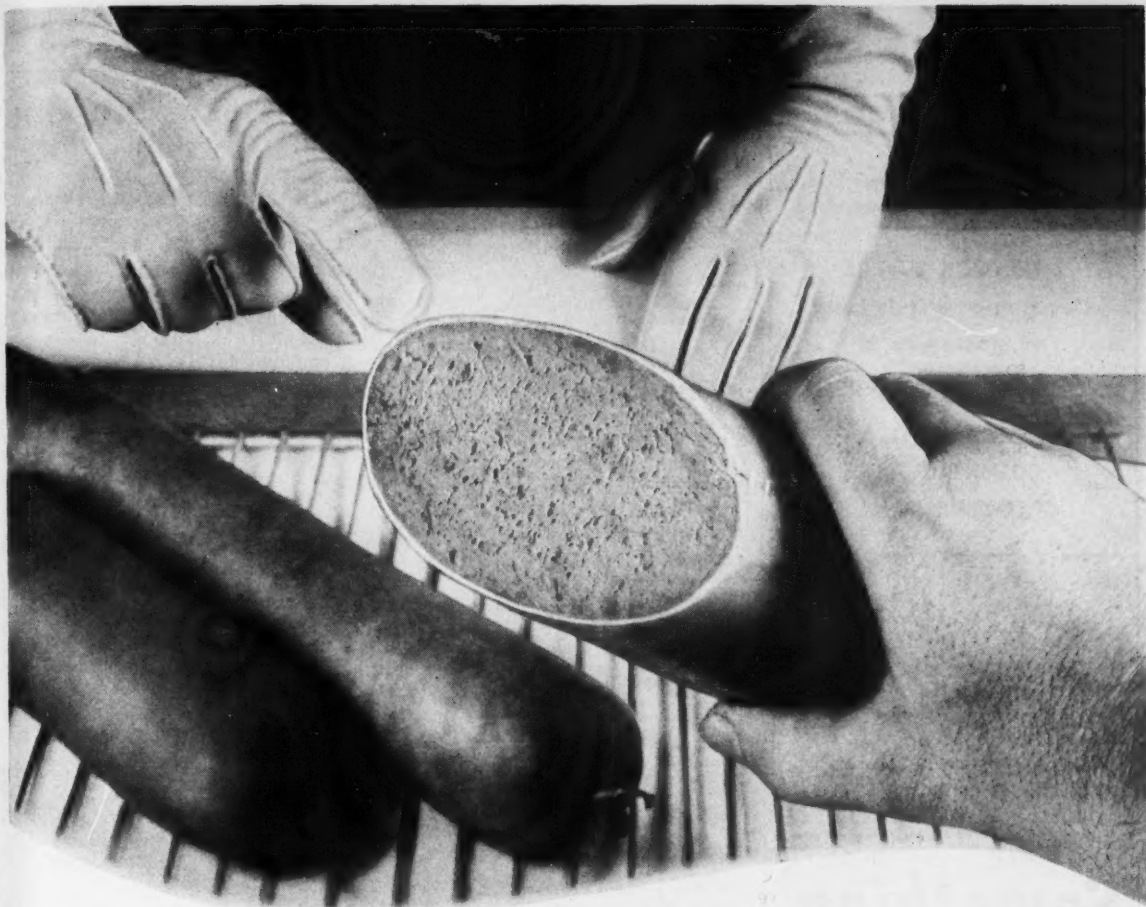
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SIONER



*Make yours the sausage  
that sells on sight!*

Have the shopper point out *your* product!

It takes clean, plump, wholesome appearance . . . tenderness at every taste . . . lasting smoke penetration . . . to persuade the

shopper to point to *yours*!

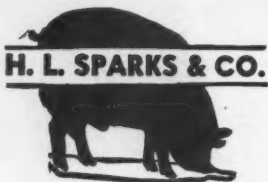
Give *your* sausage this extra sales advantage. You get it with Wilson Natural Casings, time after time again.

**WILSON** *the Big Name in...*  
**Natural Casings**

General Offices: Chicago 9, Ill.







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**One Hog or a Train Load  
at stockyards in**

**NATIONAL STOCK YARDS, ILL.**

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**BUSHNELL, ILL.**

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BALL BEARING  
WHEEL TROLLEYS**

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**HINDQUARTER  
FOREQUARTER  
DOUBLE SHEEP  
CALF or HOG HOOK  
REQUIREMENTS**



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TRAMRAIL  
CO. Inc.**

349-351 Rider Ave.  
New York 51, N. Y.  
MELROSE 5-1686

## Week's Closing Markets

### PHILADELPHIA FRESH MEATS

Tuesday, Dec. 14, 1954

#### WESTERN DRESSED

| BEEF (STEER):       |       | Cwt.          |
|---------------------|-------|---------------|
| Choice, 500/700     | ..... | \$45.50@47.00 |
| Choice, 700/900     | ..... | 43.50@46.00   |
| Good, 500/700       | ..... | 40.00@43.00   |
| Commercial, 350/700 | ..... | 31.50@34.50   |

#### COW:

|                      |       |             |
|----------------------|-------|-------------|
| Commercial, all wts. | ..... | 27.00@30.00 |
| Utility, all wts.    | ..... | 23.50@26.00 |

#### VEAL, (SKIN OFF):

|                      |       |             |
|----------------------|-------|-------------|
| Choice, 80/110       | ..... | 40.00@43.00 |
| Choice, 110/150      | ..... | 39.00@42.00 |
| Good, 50/80          | ..... | 30.00@32.00 |
| Good, 80/110         | ..... | 33.00@35.00 |
| Good, 110/150        | ..... | 32.00@34.00 |
| Commercial, all wts. | ..... | 25.00@30.00 |
| Utility, all wts.    | ..... | 22.00@25.00 |

#### CALF (SKIN-OFF):

|                      |       |             |
|----------------------|-------|-------------|
| Choice, 200/down     | ..... | 30.00@34.00 |
| Good, 200/down       | ..... | 26.00@30.00 |
| Commercial, 200/down | ..... | 23.00@26.00 |

#### LAMB:

|                   |       |             |
|-------------------|-------|-------------|
| Prime, 30/50      | ..... | 44.00@46.00 |
| Prime, 50/60      | ..... | 41.00@44.00 |
| Choice, 30/50     | ..... | 44.00@46.00 |
| Choice, 50/60     | ..... | 41.00@44.00 |
| Good, all wts.    | ..... | 41.00@43.00 |
| Utility, all wts. | ..... | 36.00@41.00 |

#### MUTTON (EWE):

|                 |       |             |
|-----------------|-------|-------------|
| Choice, 70/down | ..... | 16.00@18.00 |
| Good, 70/down   | ..... | 15.00@17.00 |

#### PORK CUTS—CHOICE LOINS:

|                            |       |             |
|----------------------------|-------|-------------|
| (Bladeless included) 8/12  | ..... | 40.00@42.00 |
| (Bladeless included) 12/16 | ..... | 38.00@41.00 |
| Butts, Boston style, 4/8   | ..... | 35.00@37.00 |
| SPARERIBS, 3 lbs. down     | ..... | 35.00@37.00 |

#### LOCALLY DRESSED

| STEER BEEF, (lb.):    |       | Prime | Choice           | Good  |
|-----------------------|-------|-------|------------------|-------|
| Hindqtrs., 600/800    | ..... | 56@59 | 54@56            | 47@51 |
| Hindqtrs., 800/900    | ..... | 55@56 | 53@54            | None  |
| Round, no flank       | ..... | 52@55 | 51@54            | 46@50 |
| Flap, rd., with flank | ..... | 50@52 | 49@51            | 44@47 |
| Full loin, untrim.    | ..... | 60@64 | 59@60            | 48@54 |
| Ribs (7 bone)         | ..... | 62@66 | 60@62            | 50@55 |
| Arm chucks            | ..... | 39@41 | 39@41            | 34@37 |
| Briskets              | ..... | 34@36 | 34@36            | 34@36 |
| Short plates          | ..... | 16@18 | 16@18            | 16@18 |
| Pork loins 8/12       | ..... | 46@49 | Sk. hams 10/12   | 56@58 |
| Pork loins 12/16      | ..... | 45@49 | Sk. hams 12/14   | 54@56 |
| Spareribs 3/dn.       | ..... | 44@48 | Butt. Butts, 4/8 | 39@42 |

### HOG WEIGHTS AND COSTS

Average costs and weights of hogs  
at eight markets during November,  
1954, with comparisons:

|                 | BARROWS<br>AND GILTS |              | AVERAGE<br>WTS. (LBS.) |              |
|-----------------|----------------------|--------------|------------------------|--------------|
|                 | Nov.<br>1954         | Nov.<br>1953 | Nov.<br>1954           | Nov.<br>1953 |
| Chicago         | \$18.09              | \$21.13      | 235                    | 226          |
| Kansas City     | 18.72                | 21.08        | 233                    | 227          |
| Omaha           | 18.42                | 20.94        | 234                    | 228          |
| St. Louis Nat'l | 18.98                | 21.22        | 230                    | 227          |
| Stock Yards     | 18.58                | 21.09        | 229                    | 221          |
| St. Joseph      | 18.38                | 20.69        | 223                    | 216          |
| St. Paul        | 18.20                | 20.89        | 235                    | 227          |
| Sioux City      | 18.20                | 20.89        | 235                    | 227          |
| Indianapolis    | 19.04                | 21.32        | 232                    | 227          |

### CANADIAN STORAGE STOCKS

Cold storage holdings in Canada on  
Nov. 1, 1954, with comparisons, as  
reported to THE NATIONAL PROVI-  
SIONER, in 1,000 lbs.:

| Commodity                | Nov. 1<br>1954* | Oct. 1<br>1954† | Nov. 1<br>1953 | 5-yr. Av.<br>Nov. 1 |
|--------------------------|-----------------|-----------------|----------------|---------------------|
|                          |                 |                 |                |                     |
| Beef, frozen             | 8,907           | 8,159           | 20,989         | 13,464              |
| Veal, frozen             | 3,827           | 3,786           | 5,078          | 4,343               |
| Pork, frozen             | 6,372           | 8,148           | 6,424          | 7,316               |
| Mutton & Lamb,<br>frozen | 1,529           | 696             | 2,456          | 2,581               |

\*Preliminary. †Revised.

### THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was  
\$18.50; average, \$16.40. Provision  
prices were quoted as follows: Under  
12 pork loins, 37½; 10/14 green  
skinned hams, 41½@46; Boston butts,  
31½@32; 16/down pork shoulders,  
27½ nom.; 3/down spareribs, 33;  
8/12 fat backs, 9¼@9½; regular pork  
trimmings, 14; 18/20 DS bellies, 22  
nom.; 4/6 green picnics, 26; 8/up  
green picnics, 22½@23.

P.S. loose lard was quoted at 12.00  
nominal; and P.S. cash lard in tierces  
and drums at 13.37½ nominal.

### Cottonseed Oil

Closing cottonseed oil futures in  
New York were quoted as follows:  
Jan. 14.95 nom.; Mar. 14.97b-99a;  
May 15.00; July 14.87b-93a; Sept.  
14.75 nom.; Oct. 14.70 nom.; and  
Dec. 14.60 nom.

Sales: 160 lots.

### PARITY PRICES COMPARED

Parity prices for livestock, feed and  
wool provided by the AAA of 1938  
and amended in 1948 and 1949, ef-  
fective on the following dates com-  
pared, as reported by the USDA.

| Commodity          | Base<br>and unit | Effective parity price<br>Nov. 15, 1954 | Effective parity price<br>Oct. 15, 1954 | Effective parity price<br>Nov. 15, 1953 |
|--------------------|------------------|---|---|---|
| Hogs (cwt.)        | \$ 7.34          | \$20.50                                 | \$20.50                                 | \$20.10                                 |
| Beef cattle (cwt.) | 7.50             | 20.90                                   | 20.90                                   | 20.30                                   |
| Calves (cwt.)      | 8.28             | 23.10                                   | 23.10                                   | 23.20                                   |
| Lambs (cwt.)       | 8.16             | 22.80                                   | 22.80                                   | 22.70                                   |
| Wool (lb.)         | 2.00             | .583                                    | .583                                    | .580                                    |
| Corn (bu.)         | 6.42             | 1.80                                    | 1.79                                    | 1.78                                    |
| Oats (bu.)         | 3.11             | .808                                    | .808                                    | .808                                    |
| Barley (bu.)       | 4.84             | 1.35                                    | 1.35                                    | 1.35                                    |
| Cottonseed (ton)   | 25.50            | 71.10                                   | 71.10                                   | 71.70                                   |

\*Adjusted base period price 1910-14 derived  
from 120-month average Jan. 1914-Dec. 1953  
unless otherwise noted. †Derived from 10 years  
average prices 1944-53. \*60-month average Aug-  
ust 1909-July 1914.

### ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis  
and East St. Louis on Nov. 30 totaled  
11,286,777 lbs. of pork meats com-  
pared with 8,703,565 lbs. at the close  
of Oct. and 10,705,330 lbs. a year  
earlier, the St. Louis Livestock ex-  
change has reported. Total lard stocks  
were 1,737,577 lbs., compared with  
1,362,013 lbs. a month before and  
1,386,639 lbs. a year earlier. Pork  
stocks were just about 75 per cent of  
normal at the end of November.

### HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and  
hog-corn price ratios compared:

| Month     | Barrows and<br>gilts per<br>100 lbs. | Corn No.<br>3, yellow<br>per bu. | Ratio based<br>on Barrows<br>and gilts |
|-----------|--------------------------------------|----------------------------------|--|
|           |                                      |                                  |  |
| Nov. 1954 | \$18.69                              | \$1.491                          | 12.6                                   |
| Oct. 1954 | 18.92                                | 1.577                            | 12.0                                   |
| Nov. 1953 | 21.13                                | 1.470                            | 14.4                                   |

THE NATIONAL PROVISIONER

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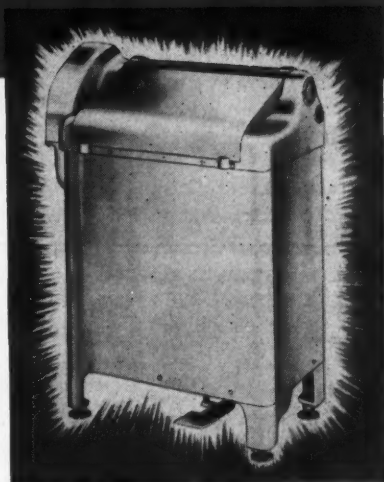
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## with the TOWNSEND Pork-Cut Skinner



Because the Townsend Model 35 Pork-Cut Skinner is a high-speed machine, time is saved in the skinning operation. Result: increased production, lower skinning costs.

Because this machine trims so close, pork yield is high. What's more, the skins are all ready for gelatin with no further fleshing.

The Townsend Model 35 Pork-Cut Skinner is an all-around machine that handles all pork cuts—large or small. Two attachments are available: 1. The Ham Fatter Attachment which cuts the collar line and removes the excess fat from a ham at the same time that the skin is being skinned. 2. The Townsend Liver Loaf Fat Attachment which automatically slices off thin sheets of fat, for covering liver loaf and various other prepared meats, as fat-backs are being skinned.

Write today for complete details. And ask, too, about the Townsend Bacon Skinner and the Townsend Membrane Removal Machine.

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DECEMBER 18, 1954

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## DAILY MARKET & NEWS SERVICE

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# LIVESTOCK MARKETS...Weekly Review

## New Group to Educate On Lean Meat Hog

Development of a plan of public information to reduce confusion about the characteristics of the lean meat hog, is an item on the immediate work program of the National Swine Growers Council, a new organization formed in Chicago on December 1.

Seventy-five swine growers and their friends in related fields completed formation of the organization. Representatives from 14 states expressed enthusiasm for the idea of uniting the strength and purposes of the various state associations of swine growers. It was unanimously agreed that the pork producers of the nation needed an effective voice which could be expressed in matters relating to the swine industry.

A set of eight broad aims and purposes were outlined to the assembly and were adopted. This was followed by acceptance of a 13-point program of work for the next 12 months. In addition to educational work on the meat hog, the group will encourage the sale of market hogs on a merit basis, encourage new and better methods of processing and merchandising pork and will explore methods of increasing consumption of pork.

Matters of interest to the industry were discussed in a series of resolutions. Sixteen resolutions, dealing with disease control, live hog marketing, pork consumption, lard usage, and breeding were adopted. After endorsement of efforts to develop a regular market which will reflect actual worth of live hogs, and expressing gratitude to agencies which seek to interest consumers in premium pork products, the assembly stated in one resolution:

"Although recognizing the impor-

tance of merit prices for superior meat-type hogs, we believe that it is the responsibility of every swine grower to produce hogs which will meet the demands of the consumer. The job of holding or increasing our market for pork is everybody's business."

The voting directors elected officers to get the work of the Council underway. Wilbur Plager, field secretary of the Iowa Swine Producers Association, was chosen as president. Named vice president was Charles Maas, president of the Wisconsin Swine Breeders Association Co-operative. Bob Parkison, president of the Indiana Swine Breeders Assn., Inc., was selected as secretary-treasurer, and LaVerne A. Johnson of Illinois and Albert Koller of South Dakota were named to the executive committee.

## KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughter under federal inspection during Oct. 1954, compared with Sept. 1954, and Oct. 1953 is shown below:

|                                   | Oct.<br>1954<br>Per<br>Cent | Sept.<br>1954<br>Per<br>Cent | Oct.<br>1953<br>Per<br>Cent |
|-----------------------------------|-----------------------------|------------------------------|-----------------------------|
| Cattle:                           |                             |                              |                             |
| Steers .....                      | 45.3                        | 46.5                         | 42.2                        |
| Heifers .....                     | 13.8                        | 14.9                         | 12.3                        |
| Cows .....                        | 38.4                        | 35.9                         | 42.4                        |
| Bulls & stags .....               | 2.5                         | 2.7                          | 3.1                         |
| Totals <sup>1</sup> .....         | 100.0                       | 100.0                        | 100.0                       |
| Canners & Cutters <sup>2</sup> .. | 23.0                        | 21.5                         | 27.2                        |
| Hogs:                             |                             |                              |                             |
| Sows .....                        | 5.9                         | 8.8                          | 6.2                         |
| Barrows & gilts .....             | 93.8                        | 90.7                         | 93.5                        |
| Stags & boars .....               | .3                          | .5                           | .3                          |
| Totals <sup>1</sup> .....         | 100.0                       | 100.0                        | 100.0                       |
| Sheep and lambs:                  |                             |                              |                             |
| Lambs & yearlings .....           | 92.1                        | 91.1                         | 88.5                        |
| Sheep .....                       | 7.9                         | 8.9                          | 11.5                        |
| Totals <sup>1</sup> .....         | 100.0                       | 100.0                        | 100.0                       |

<sup>1</sup>Based on reports from packers. <sup>2</sup>Totals based on rounded numbers <sup>3</sup>Included in cattle classification.

## BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in Nov. 1954, as reported by the USDA:

|                    |        |       |       |        |
|--------------------|--------|-------|-------|--------|
| Receipts .....     | 22,475 | 5,721 | 4,803 | 51,241 |
| Shipments .....    | 16,232 | 1,096 | 1,801 | 45,497 |
| Local slaughter .. | 6,243  | 4,625 | 2,912 | 5,744  |

## Swift Buys Top International Barrow; Chiappetti, The Wether

The grand champion barrow of the Chicago International sold at \$3.35 per lb. to Swift & Co., for the Jewel Food Stores account during late auction rounds. Agar Packing and Provision Co. paid 35c per lb. for the reserve grand champion barrow, while Armour & Co., bought the junior champion for 40c per lb. The grand champion wether of the show brought a new record price of \$8 per lb., when sold to Chiappetti Packing Co., for the Plaza Steak House.

Do you want to tell your producer friends about meat type hogs?

Bernard Ebbing's graphic and well-illustrated talk on "The Importance of Muscling in Meat Type Hogs," delivered at the American Meat Institute convention, has been reprinted in a complete, handy-size (5½ x 8½) 12-page pamphlet. It is suitable for packer distribution to producers at buying stations, via mail, etc. Back cover is blank for imprinting, mailing, etc.

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500 minimum ..... 10c each  
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CHICAGO ST. PAUL

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 11, 1954, as reported to The National Provisioner:

### CHICAGO

Armour, 10,763 hogs; Wilson, 10,446 hogs; Agar, 17,658 hogs; Shipper, 19,641 hogs; and Others, 13,979 hogs.

Totals: 28,017 cattle; 1,230 calves; 72,480 hogs; and 10,762 sheep.

### KANSAS CITY

|          | Cattle | Calves | Hogs  | Sheep |
|----------|--------|--------|-------|-------|
| Armour   | 3,887  | 1,431  | 1,614 | 2,760 |
| Swift    | 2,672  | 1,601  | 4,265 | 3,195 |
| Wilson   | 1,649  | 2,331  | ..... | ..... |
| Butchers | 7,325  | 837    | ..... | ..... |
| Others   | 1,110  | 631    | 1,064 | ..... |

Totals 16,643 3,082 9,678 7,018

### OMAHA

|        | Cattle | Calves | Hogs  | Sheep |
|--------|--------|--------|-------|-------|
| Armour | 8,247  | 15,615 | 5,253 | ..... |
| Cudahy | 3,966  | 12,773 | 2,514 | ..... |
| Swift  | 5,789  | 12,888 | 2,572 | ..... |
| Wilson | 3,774  | 11,453 | 1,855 | ..... |

|            | Cattle | Calves | Hogs  | Sheep |
|------------|--------|--------|-------|-------|
| Am. Stores | 728    | .....  | ..... | ..... |
| Cornhusker | 802    | .....  | ..... | ..... |
| O'Neill    | 638    | .....  | ..... | ..... |
| Neb. Beef  | 637    | .....  | ..... | ..... |
| Eagle      | 78     | .....  | ..... | ..... |
| Gr. Omaha  | 758    | .....  | ..... | ..... |
| Hoffman    | 98     | .....  | ..... | ..... |
| Rothschild | 1,264  | .....  | ..... | ..... |
| Roth       | 1,101  | .....  | ..... | ..... |
| Kingman    | 1,382  | .....  | ..... | ..... |
| Merchants  | 96     | .....  | ..... | ..... |
| Midwest    | 561    | .....  | ..... | ..... |
| Omaha      | 164    | .....  | ..... | ..... |
| Union      | 492    | .....  | ..... | ..... |
| Others     | 13,462 | .....  | ..... | ..... |

Totals 50,620 64,191 9,796

### E. ST. LOUIS

|         | Cattle | Calves | Hogs   | Sheep |
|---------|--------|--------|--------|-------|
| Armour  | 3,389  | 1,130  | 8,864  | 3,854 |
| Swift   | 3,602  | 1,971  | 14,903 | 3,162 |
| Hunter  | 883    | .....  | 4,665  | ..... |
| Hell    | .....  | .....  | 3,303  | ..... |
| Krey    | .....  | .....  | 985    | ..... |
| Laclede | .....  | .....  | .....  | ..... |
| Luer    | .....  | .....  | .....  | ..... |

Totals 7,874 3,101 32,720 7,016

### ST. JOSEPH

|        | Cattle | Calves | Hogs   | Sheep |
|--------|--------|--------|--------|-------|
| Swift  | 3,894  | 705    | 19,401 | 5,874 |
| Armour | 4,280  | 463    | 12,910 | 6,214 |
| Others | 5,686  | 84     | 3,566  | 482   |

Totals\*19,859 1,252 35,877 12,570

\*Do not include 294 cattle, 94 calves, 9,383 hogs and 8,466 sheep direct to packers.

### SIoux CITY

|          | Cattle | Calves | Hogs   | Sheep |
|----------|--------|--------|--------|-------|
| Armour   | 5,385  | .....  | 17,871 | 4,371 |
| S.C. DR. | .....  | .....  | .....  | ..... |
| Beef     | 239    | .....  | .....  | ..... |
| Swift    | 3,153  | .....  | 15,265 | 4,890 |
| Butchers | 463    | .....  | .....  | ..... |
| Others   | 11,914 | .....  | 27,751 | 1,665 |

Totals 21,154 60,887 10,926

### WICHITA

|           | Cattle | Calves | Hogs  | Sheep |
|-----------|--------|--------|-------|-------|
| Cudahy    | 2,238  | 615    | 1,617 | ..... |
| Kansas    | 874    | .....  | ..... | ..... |
| Dunn      | 146    | .....  | ..... | ..... |
| Dold      | 142    | .....  | 876   | ..... |
| Sundowner | 43     | .....  | ..... | ..... |
| Pioneer   | .....  | .....  | ..... | ..... |
| Excel     | 515    | .....  | ..... | ..... |
| Armour    | .....  | .....  | ..... | 997   |
| Swift     | .....  | .....  | ..... | 1,107 |
| Others    | 2,265  | .....  | 281   | 67    |

Totals 6,223 615 2,774 2,171

### OKLAHOMA CITY

|        | Cattle | Calves | Hogs  | Sheep |
|--------|--------|--------|-------|-------|
| Armour | 2,713  | 440    | 944   | 1,025 |
| Wilson | 2,975  | 790    | 902   | 1,864 |
| Others | 2,953  | 1,781  | 1,317 | 267   |

Totals\* 8,641 3,011 3,163 3,156

\*Do not include 1,262 cattle, 693 calves, 16,627 hogs and 495 sheep direct to packers.

### CINCINNATI

|            | Cattle | Calves | Hogs   | Sheep |
|------------|--------|--------|--------|-------|
| Gall       | .....  | .....  | .....  | ..... |
| Kahn's     | .....  | .....  | 986    | ..... |
| Meyer      | .....  | .....  | 693    | ..... |
| Schlachter | .....  | .....  | .....  | ..... |
| Northside  | 82     | 46     | .....  | ..... |
| Others     | 4,859  | 940    | 11,349 | 1,128 |

Totals 4,941 986 13,019 1,503

## LOS ANGELES

|          | Cattle | Calves | Hogs  | Sheep |
|----------|--------|--------|-------|-------|
| Armour   | 39     | .....  | 96    | ..... |
| Cudahy   | .....  | .....  | ..... | ..... |
| Swift    | 309    | .....  | ..... | ..... |
| Wilson   | 190    | .....  | ..... | ..... |
| Atlas    | 1,043  | .....  | ..... | ..... |
| Gr. West | 809    | .....  | ..... | ..... |
| United   | 741    | 13     | 264   | ..... |
| Ideal    | 521    | .....  | ..... | ..... |
| Comm'l.  | 550    | .....  | ..... | ..... |
| Acme     | 536    | .....  | ..... | ..... |
| Others   | 3,293  | 1,236  | 973   | ..... |

Totals 7,031 1,249 1,133

## MILWAUKEE

|         | Cattle | Calves | Hogs  | Sheep |
|---------|--------|--------|-------|-------|
| Packers | 1,631  | 7,444  | 5,083 | 1,893 |
| Others  | 3,274  | 1,936  | 426   | 249   |

Totals 4,905 9,380 5,509 1,942

## ST. PAUL

|          | Cattle | Calves | Hogs   | Sheep |
|----------|--------|--------|--------|-------|
| Armour   | 7,197  | 4,656  | 25,890 | 7,074 |
| Bartusch | 1,445  | .....  | .....  | ..... |
| Rifkin   | 879    | 20     | .....  | ..... |
| Superior | 1,893  | .....  | .....  | ..... |
| Swift    | 5,921  | 5,645  | 34,819 | 3,270 |
| Others   | 2,284  | 4,158  | 9,969  | 3,543 |

Totals 19,619 14,479 70,678 13,898

## FORT WORTH

|           | Cattle | Calves | Hogs  | Sheep |
|-----------|--------|--------|-------|-------|
| Armour    | 1,584  | 2,755  | 883   | 4,414 |
| Swift     | 1,330  | 1,033  | 719   | 4,457 |
| Bl. Bon.  | 207    | 20     | 150   | ..... |
| City      | 562    | 8      | 60    | ..... |
| Rosenthal | 69     | 18     | ..... | ..... |

Totals 3,752 4,434 1,812 8,871

## TOTAL PACKER PURCHASES

|        | Week end. | Prev. Same wk. | Dec. 11 | Week  | 1953  |
|--------|-----------|----------------|---------|-------|-------|
| Cattle | 174,279   | 181,219        | 187,491 | ..... | ..... |
| Hogs   | 373,890   | 446,472        | 294,395 | ..... | ..... |
| Sheep  | 89,629    | 92,188         | 86,533  | ..... | ..... |

## CORN BELT DIRECT TRADING

Des Moines, Dec. 15—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:

|              |       |               |
|--------------|-------|---------------|
| 160-180 lbs. | ..... | \$14.50@16.85 |
| 180-240 lbs. | ..... | 16.40@17.35   |
| 240-300 lbs. | ..... | 14.75@17.10   |
| 300-400 lbs. | ..... | 14.10@15.75   |

Sows:

|              |       |             |
|--------------|-------|-------------|
| 270-360 lbs. | ..... | 14.75@15.75 |
| 400-550 lbs. | ..... | 12.25@13.85 |

Corn Belt hog receipts were reported as follows by the U.S. Department of Agriculture:

|         | This week | Last week |
|---------|-----------|-----------|
| Dec. 9  | 74,000    | 62,000    |
| Dec. 10 | 53,000    | 85,000    |
| Dec. 11 | 62,500    | 52,000    |
| Dec. 13 | 90,000    | 106,000   |
| Dec. 14 | 58,000    | 60,000    |
| Dec. 15 | 60,000    | 65,000    |

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Dec. 15, were as follows:

CATTLE:

|                       |       |               |
|-----------------------|-------|---------------|
| Steers, ch. & pr.     | ..... | None rec.     |
| Steers, gd. & wh.     | ..... | \$21.85@23.40 |
| Steers, com'l. & gd.  | ..... | 17.00@21.50   |
| Heifers, com'l. & gd. | ..... | 17.00@20.00   |
| Heifers, utility      | ..... | None rec.     |
| Cows, util. & com'l.  | ..... | 10.00@14.00   |
| Cows, can. & cut.     | ..... | 6.00@9.00     |
| Cows, cull. & util.   | ..... | None rec.     |
| Bulls, util. & com'l. | ..... | 12.50@14.50   |

VEALERS:

|                |       |               |
|----------------|-------|---------------|
| Choice & prime | ..... | \$28.00@30.00 |
| Good & choice  | ..... | 23.00@28.00   |
| Util. & com'l. | ..... | 11.00@15.00   |
| Culls          | ..... | 7.00@9.00     |

HOGS:

|                 |       |               |
|-----------------|-------|---------------|
| Choice, 160/240 | ..... | \$19.00@19.75 |
| Sows, 400/down  | ..... | 16.50 only    |

LAMBS:

|               |       |           |
|---------------|-------|-----------|
| Good & choice | ..... | None rec. |
|---------------|-------|-----------|

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, December 14, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

|              | Choice: | 120-140 lbs.  | None rec.     | None rec.     | None rec.     | None rec.     | None rec. |
|--------------|---------|---------------|---------------|---------------|---------------|---------------|-----------|
| 140-160 lbs. | .....   | \$18.00-18.50 | None rec.     | None rec.     | None rec.     | None rec.     | None rec. |
| 160-180 lbs. | .....   | 18.25-18.50   | \$17.50-18.75 | None rec.     | None rec.     | None rec.     | None rec. |
| 180-200 lbs. | .....   | 18.25-18.50   | 18.00-18.75   | \$17.75-18.00 | \$17.25-18.00 | \$16.00-17.75 | .....     |
| 200-220 lbs. | .....   | 17.75-18.50   | 17.25-18.75   | 17.50-18.00   | 17.25-18.00   | 16.00-17.75   | .....     |
| 220-240 lbs. | .....   | 17.25-18.25   | 16.75-18.75   | 16.75-18.00   | 16.75-18.00   | 16.00-17.75   | .....     |
| 240-270 lbs. | .....   | 16.25-17.50   | 16.25-17.00   | 15.75-17.00   | 15.75-17.75   | 15.50-16.50   | .....     |
| 270-300 lbs. | .....   | 15.75-16.50   | 15.75-16.50   | None rec.     | 15.00-16.00   | 14.75-15.75   | .....     |
| 300-330 lbs. | .....   | 15.75-16.00   | None rec.     | None rec.     | None rec.     | 14.00-14.75   | .....     |
| 330-360 lbs. | .....   | 15.50-16.00   | None rec.     | None rec.     | None rec.     | None rec.     | .....     |
| Medium:      | .....   | .....         | .....         | .....         | .....         | .....         | .....     |
| 160-220 lbs. | .....   | None rec.     | None rec.     | None rec.     | 14.25-17.00   | None rec.     | .....     |

SOWS:

|              | Choice: | 270-300 lbs. | 15.75 only  | 15.75-16.00 | 15.75 only  | 14.75-16.00 | 15.25-15.75 |
|--------------|---------|--------------|-------------|-------------|-------------|-------------|-------------|
| 300-330 lbs. | .....   | 15.75 only   | 15.75-16.00 | 15.50 only  | 14.75-16.00 | 15.25-15.75 | .....       |
| 330-360 lbs. | .....   | 15.50-15.75  | 15.50-15.75 | 15.00-15.75 | 14.75-16.00 | 15.25-15.75 | .....       |
| 360-400 lbs. | .....   | 15.25-15.50  | 15.00-15.50 | 15.00-15.50 | 14.75-16.00 | 14.75-15.25 | .....       |
| 400-450 lbs. | .....   | 14.75-15.25  | 14.50-15.25 | 14.25-15.00 | 13.25-15.00 | 14.00-15.00 | .....       |
| 450-550 lbs. | .....   | 13.75-14.75  | 13.75-14.75 | 13.50-14.50 | 13.25-15.00 | 13.00-14.50 | .....       |
| Medium:      | .....   | .....        | .....       | .....       | .....       | .....       | .....       |
| 250-500 lbs. | .....   | None rec.    | None rec.   | None rec.   | 12.50-15.50 | None rec.   | .....       |

SLAUGHTER CATTLE & CALVES:

STEERS:

|        |                |             |             |             |             |             |
|--------|----------------|-------------|-------------|-------------|-------------|-------------|
| Prime: | 700-900 lbs.   | 27.00-28.50 | None rec.   | None rec.   | None rec.   | 27.00-28.00 |
| .....  | 900-1100 lbs.  | 27.75-29.00 | 27.75-31.00 | 26.75-30.00 | 27.00-30.00 | 27.50-29.00 |
| .....  | 1100-1300 lbs. | 27.75-29.00 | 28.50-31.50 | 27.00-30.00 | 27.75-30.75 | 27.50-29.00 |
| .....  | 130            |             |             |             |             |             |

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

### CATTLE

|                      | Week Ended | Prev. Week | Cor.    |
|----------------------|------------|------------|---------|
|                      | Dec. 11    | Week 1953  |         |
| Chicago              | 28,017     | 27,493     | 27,793  |
| Kan. City            | 19,675     | 18,200     | 21,409  |
| Omaha                | 29,081     | 29,906     | 27,343  |
| E. St. Louis         | 10,975     | 11,834     | 14,673  |
| St. Joseph           | 13,914     | 11,766     | 11,932  |
| St. Paul             | 9,553      | 8,987      | 12,541  |
| Wichita              | 5,688      | 5,583      | 5,206   |
| New York & Jer. City | 13,465     | 13,247     | 13,337  |
| Okla. City           | 13,607     | 12,437     | 9,350   |
| Cincinnati           | 5,285      | 6,148      | 4,492   |
| Denver               | 14,703     | 12,550     |         |
| St. Paul             | 17,335     | 20,808     | 27,884  |
| Milwaukee            | 4,880      | 6,042      | 4,778   |
| Totals               | 171,455    | 187,154    | 193,293 |

### HOGS

|                      |         |         |         |
|----------------------|---------|---------|---------|
| Chicago              | 52,848  | 55,922  | 30,798  |
| Kan. City            | 9,678   | 12,038  | 11,386  |
| Omaha                | 70,499  | 79,852  | 47,203  |
| E. St. Louis         | 32,720  | 37,033  | 25,337  |
| St. Joseph           | 41,700  | 50,241  | 27,610  |
| St. Paul             | 32,542  | 37,911  | 37,493  |
| Wichita              | 14,430  | 17,113  | 906     |
| New York & Jer. City | 58,334  | 54,965  | 44,337  |
| Okla. City           | 19,790  | 20,103  | 15,244  |
| Cincinnati           | 15,786  | 15,495  | 10,356  |
| Denver               | 15,485  | 11,585  |         |
| St. Paul             | 60,709  | 94,606  | 42,387  |
| Milwaukee            | 5,492   | 6,512   | 5,394   |
| Totals               | 414,524 | 497,276 | 390,036 |

### SHEEP

|                      |         |         |         |
|----------------------|---------|---------|---------|
| Chicago              | 10,762  | 11,237  | 10,965  |
| Kan. City            | 7,018   | 7,143   | 3,995   |
| Omaha                | 13,645  | 9,552   | 14,670  |
| E. St. Louis         | 7,016   | 7,481   | 7,948   |
| St. Joseph           | 19,572  | 1,347   | 9,474   |
| St. Paul             | 15,564  | 6,705   | 11,153  |
| Wichita              | 2,104   | 2,344   | 686     |
| New York & Jer. City | 55,640  | 52,310  | 54,174  |
| Okla. City           | 3,651   | 3,546   | 2,010   |
| Cincinnati           | 739     | 888     | 690     |
| Denver               | 8,614   | 6,906   |         |
| St. Paul             | 10,353  | 9,440   | 10,821  |
| Milwaukee            | 1,931   | 2,172   | 1,809   |
| Totals               | 137,995 | 122,779 | 135,310 |

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter in Canada for week ended December 4:

|                          | Week Ended | Same week |
|--------------------------|------------|-----------|
|                          | Dec 4      | Last year |
|                          | 1954       |           |
| <b>CATTLE</b>            |            |           |
| Western Canada           | 17,891     | 16,826    |
| Eastern Canada           | 17,093     | 16,320    |
| Total                    | 34,984     | 33,146    |
| <b>HOGS</b>              |            |           |
| Western Canada           | 67,776     | 57,584    |
| Eastern Canada           | 51,851     | 47,527    |
| Total                    | 119,627    | 105,111   |
| All hog carcasses graded | 126,502    | 113,254   |
| <b>SHEEP</b>             |            |           |
| Western Canada           | 5,741      | 5,860     |
| Eastern Canada           | 9,774      | 8,733     |
| Total                    | 15,515     | 14,593    |

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Dec. 11:

|                      | Cattle | Calves | Hogs   | Sheep  |
|----------------------|--------|--------|--------|--------|
| Salable              | 484    | 165    | 341    | 183    |
| Total (inc. directs) | 6,310  | 4,169  | 25,458 | 21,071 |
| Prev. week:          |        |        |        |        |
| Salable              | 271    | 74     | 117    | ...    |
| Total (inc. directs) | 5,924  | 3,148  | 23,357 | 22,369 |

\*Including hogs at 31st st.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

|             | Cattle | Calves | Hogs   | Sheep  |
|-------------|--------|--------|--------|--------|
| Dec. 9      | 2,635  | 259    | 18,088 | 3,768  |
| Dec. 10     | 1,327  | 352    | 13,629 | 630    |
| Dec. 11     | 116    | ...    | 3,340  | 1      |
| Dec. 15     | 23,497 | 545    | 20,344 | 5,988  |
| Dec. 14     | 7,000  | 400    | 23,000 | 2,500  |
| Dec. 15     | 16,000 | 300    | 14,000 | 1,500  |
| *Wk. so far | 46,497 | 1,245  | 57,344 | 9,998  |
| Wk. ago     | 45,898 | 1,293  | 59,229 | 13,796 |
| Yr. ago     | 42,289 | 1,079  | 46,349 | 12,513 |
| 2 years ago | 36,308 | 1,508  | 70,611 | 19,278 |

\*Including 134 cattle, 8,855 hogs and 174 sheep direct to packers.

### SHIPMENTS

|             |        |     |       |       |
|-------------|--------|-----|-------|-------|
| Dec. 9      | 2,558  | 50  | 4,230 | 1,989 |
| Dec. 10     | 3,199  | 48  | 5,295 | 1,183 |
| Dec. 11     | 176    | ... | 1,321 | 1,163 |
| Dec. 13     | 6,937  | 5   | 3,697 | 941   |
| Dec. 14     | 4,000  | ... | 3,000 | 500   |
| Dec. 15     | 6,000  | ... | 2,500 | 100   |
| Week so far | 16,937 | 5   | 9,197 | 1,541 |
| Wk. ago     | 18,393 | 137 | 8,795 | 6,113 |
| Yr. ago     | 16,959 | 223 | 9,152 | 6,069 |
| 2 years ago | 15,157 | 259 | 9,353 | 5,310 |

### DECEMBER RECEIPTS

|        | 1954    | 1953    |
|--------|---------|---------|
| Cattle | 115,494 | 107,755 |
| Calves | 4,462   | 4,704   |
| Hogs   | 205,353 | 165,342 |
| Sheep  | 35,271  | 36,928  |

### DECEMBER SHIPMENTS

|        | 1954   | 1953   |
|--------|--------|--------|
| Cattle | 52,403 | 49,488 |
| Hogs   | 51,651 | 37,051 |
| Sheep  | 16,572 | 17,832 |

## CHICAGO HOG PURCHASES

Supplies of hogs purchased as Chicago, week ended Wed., Dec. 15:

|                  | Week ended | Week ended |
|------------------|------------|------------|
|                  | Dec. 15    | Dec. 8     |
| Packers' purch.  | 52,588     | 55,406     |
| Shippers' purch. | 21,857     | 21,117     |
| Totals           | 74,445     | 76,523     |

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Dec. 15, were reported as shown in the table below:

|                      |             |
|----------------------|-------------|
| <b>CATTLE:</b>       |             |
| Steers, ch. & pr.    | None rec.   |
| Steers, gd. & ch.    | 22.00@23.00 |
| Steers, com'l & gd.  | 18.00@21.00 |
| Heifers, good        | 18.00@22.00 |
| Heifers, com'l & gd. | 18.00@20.75 |
| Cows, util. & com'l. | 10.00@14.00 |
| Cows, can. & cut.    | 7.00@9.50   |
| Bulls, cut. & util.  | 12.75@14.50 |
| <b>CALVES:</b>       |             |
| Good & choice        | 18.00@20.00 |
| Com'l & good         | 16.00@18.00 |
| Cull & utility       | 10.00@15.00 |
| <b>HOGS:</b>         |             |
| Good, 190/225        | None rec.   |
| Sows, 400/down       | None rec.   |
| <b>LAMBS:</b>        |             |
| Choice               | 19.00 only  |

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Dec. 10, with comparisons:

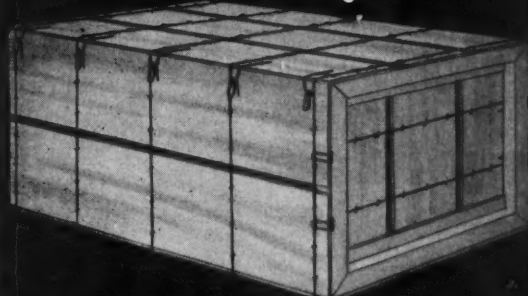
|               | Cattle     | Hogs       | Sheep     |
|---------------|------------|------------|-----------|
| Week to date  | 336,000    | 628,000    | 171,000   |
| Previous week | 339,000    | 682,000    | 176,000   |
| Same wk. 1953 | 330,000    | 476,000    | 161,000   |
| 1954 to date  | 15,065,000 | 19,076,000 | 8,232,000 |
| 1953 to date  | 14,753,000 | 19,892,000 | 8,678,000 |

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Dec. 9:

|           | Cattle | Calves | Hogs  | Sheep |
|-----------|--------|--------|-------|-------|
| Los Ang.  | 9,800  | 2,000  | 1,425 | 275   |
| N. Portl. | 3,465  | 285    | 3,883 | 2,500 |
| San Fran. | 1,275  | 160    | 775   | 2,500 |

# here's 5-point Proof



## ...that General All-Bounds meet your meat packing problems

1. They are easy to pack and unpack
2. Meats get faster refrigeration
3. Over-pack 5% to 10% more products
4. All-Bounds are easy to palletize and have high stacking strength
5. Cleated ends provide sure grip, and they are easy to handle

## SEND FOR FREE BOOKLET

Write today for your copy of "The General Box". It's full of facts on the better packing of many products.

**FACTORIES:** Cincinnati; Denville, N. J.; Detroit, East St. Louis, Kansas City, Louisville, Milwaukee; Prescott, Ark.; Sheboygan; Winchendon, Mass. General Box Company of Mississippi, Meridian, Miss. Continental Box Company, Inc., Houston.

# General Box

GENERAL OFFICES: 1871 MINER STREET, DES PLAINES, ILLINOIS





## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service for week ended December 11, 1954, with Comparisons)

### STEERS AND HEIFERS: Carcasses

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 9,539  |
| Week previous .....    | 11,600 |
| Same week year ago.... | 11,144 |

### COW:

|                        |       |
|------------------------|-------|
| Week ended Dec. 11.... | 1,560 |
| Week previous .....    | 1,745 |
| Same week year ago.... | 1,752 |

### BULL:

|                        |     |
|------------------------|-----|
| Week ended Dec. 11.... | 304 |
| Week previous .....    | 509 |
| Same week year ago.... | 444 |

### VEAL:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 12,013 |
| Week previous .....    | 10,608 |
| Same week year ago.... | 8,070  |

### LAMB:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 22,866 |
| Week previous .....    | 25,749 |
| Same week year ago.... | 29,989 |

### MUTTON:

|                        |       |
|------------------------|-------|
| Week ended Dec. 11.... | 776   |
| Week previous .....    | 742   |
| Same week year ago.... | 1,819 |

### HOG AND PIG:

|                        |       |
|------------------------|-------|
| Week ended Dec. 11.... | 7,769 |
| Week previous .....    | 6,239 |
| Same week year ago.... | 4,218 |

### PORK CUTS:

|                        |           |
|------------------------|-----------|
| Week ended Dec. 11.... | 1,075,484 |
| Week previous .....    | 1,291,031 |
| Same week year ago.... | 1,224,930 |

### BEEF CUTS:

|                        |         |
|------------------------|---------|
| Week ended Dec. 11.... | 159,379 |
| Week previous .....    | 207,615 |
| Same week year ago.... | 152,590 |

### VEAL AND CALF CUTS:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 3,000  |
| Week previous .....    | 19,126 |
| Same week year ago.... | 3,426  |

### LAMB AND MUTTON:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 172    |
| Week previous .....    | 13,365 |
| Same week year ago.... | 2,046  |

### BEEF CURED:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 26,296 |
| Week previous .....    | 16,480 |
| Same week year ago.... | 11,275 |

### PORK CURED AND SMOKED:

|                        |         |
|------------------------|---------|
| Week ended Dec. 11.... | 331,967 |
| Week previous .....    | 260,907 |
| Same week year ago.... | 379,904 |

### LARD AND PORK FAT:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 7,296  |
| Week previous .....    | 91,640 |
| Same week year ago.... | 26,768 |

### LOCAL SLAUGHTER

#### CATTLE:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 13,465 |
| Week previous .....    | 13,247 |
| Same week year ago.... | 13,337 |

#### CALVES:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 13,830 |
| Week previous .....    | 12,110 |
| Same week year ago.... | 11,940 |

#### HOGS:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 58,334 |
| Week previous .....    | 54,965 |
| Same week year ago.... | 44,337 |

#### SHEEP:

|                        |        |
|------------------------|--------|
| Week ended Dec. 11.... | 55,640 |
| Week previous .....    | 52,310 |
| Same week year ago.... | 54,174 |

### COUNTRY DRESSED MEATS

#### VEAL:

|                        |       |
|------------------------|-------|
| Week ended Dec. 11.... | 5,359 |
| Week previous .....    | 7,049 |
| Same week year ago.... | 6,477 |

#### HOGS:

|                        |     |
|------------------------|-----|
| Week ended Dec. 11.... | 211 |
| Week previous .....    | 170 |
| Same week year ago.... | 263 |

#### LAMB AND MUTTON:

|                        |     |
|------------------------|-----|
| Week ended Dec. 11.... | 139 |
| Week previous .....    | 201 |
| Same week year ago.... | 140 |

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended Dec. 11, was reported by the U. S. Department of Agriculture as follows:

|   | Cattle  | Calves  | Hogs      | Sheep & Lambs |
|---|---------|---------|-----------|---------------|
| Boston, New York City Area <sup>1</sup> .....       | 13,465  | 13,830  | 58,334    | 55,640        |
| Baltimore, Philadelphia .....                       | 9,315   | 1,264   | 26,502    | 1,407         |
| Cincinnati, Cleveland, Detroit .....                | 18,958  | 5,585   | 91,907    | 14,050        |
| Indianapolis .....                                  | 29,471  | 8,345   | 85,824    | 8,833         |
| Chicago Area .....                                  | 34,988  | 37,838  | 155,306   | 18,626        |
| St. Paul-Wis. Areas <sup>2</sup> .....              | 15,775  | 9,558   | 91,789    | 11,763        |
| St. Louis Area <sup>3</sup> .....                   | 9,597   | 13      | 31,854    | 5,463         |
| Sioux City .....                                    | 35,145  | 1,243   | 102,503   | 17,596        |
| Omaha Area .....                                    | 17,004  | 5,247   | 40,137    | 9,804         |
| Kansas City .....                                   | 29,179  | 14,312  | 361,815   | 38,296        |
| Iowa-So. Minnesota <sup>4</sup> .....               | 12,044  | 9,440   | 41,466    | Available     |
| Louisville, Evansville, Nashville, Memphis .....    | 8,361   | 4,266   | 29,096    | ...           |
| Georgia-Alabama Areas <sup>5</sup> .....            | 23,000  | 6,087   | 79,565    | 17,135        |
| St. Joseph, Wichita, Oklahoma City .....            | 21,020  | 8,200   | 23,762    | 13,094        |
| Ft. Worth, Dallas, San Antonio .....                | 17,802  | 1,198   | 20,911    | 18,178        |
| Denver, Ogden, Salt Lake City .....                 | 29,644  | 3,215   | 35,311    | 32,201        |
| Los Angeles, San Francisco Areas <sup>6</sup> ..... | 7,470   | 937     | 15,248    | 5,588         |
| Portland, Seattle, Spokane .....                    | 332,637 | 130,887 | 1,291,330 | 267,533       |
| GRAND TOTALS .....                                  | 319,779 | 141,779 | 1,344,519 | 254,943       |
| Totals previous week .....                          | 333,730 | 120,564 | 1,015,301 | 260,126       |
| Totals same week 1953 .....                         |         |         |           |               |

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison. <sup>3</sup>Includes Green Bay, Wis. <sup>4</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>6</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville, Florida during the week ended Dec. 10:

|                                    |       |       |        |
|------------------------------------|-------|-------|--------|
| Week ended Dec. 10 .....           | 3,396 | 1,550 | 12,596 |
| Week previous (five days) .....    | 3,698 | 1,398 | 15,526 |
| Corresponding week last year ..... | 3,219 | 1,701 | 19,913 |

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

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#### COMPTOMETER OPERATOR

HOME WORK  
Experienced on all 4 operations, payroll, cost work and inventories. With Chicago meat packing company. Will pick up and deliver work as I have my own comptometer. Florence Grueter, 3957 N. Mobile Ave., Chicago 34, Ill. Phone SPring 7-7326.

#### SUPERVISOR

For hog kill and cut, beef fill, inedible rendering, lard rendering. Practical experience. Any location. References. W-500, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### LOSING MONEY!

We are packinghouse specialists in management, organization, production, costs and sales problems. LEE B. REIFFEL & ASSOCIATES  
2132 Abingdon Highway Bristol, Virginia

PLANT SUPERINTENDENT: 18 years' experience in slaughtering, cutting, processing, manufacturing, complete knowledge costs, yields. Can produce results. Available Jan. 1st. Prefer south. W-501, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PRACTICAL: Hog and beef casing man desires position as foreman or working foreman. Large or small plant. Will go anywhere. W-502, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: 10 years' experience in meat packing industry developing standards for cost and wage incentive, plant and material handling projects. W-503, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER: 15 years' experience with major packer. 5 years—controller of the largest independent packer in the west. Age 42. Ability, references, character excellent. Desire change due to new ownership. W-486, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERVISOR: Capable experienced man desires change. W-504, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### BRANCH HOUSE PERSONNEL JOLIET PACKING COMPANY FORMERLY CUDAHY PACKING CO. OF JOLIET, ILL.

Want qualified manager and assistant manager to take over operation with complete control. Must have packinghouse background and ability to manage own buying as well as complete knowledge of territory and trade. Must be able to hire necessary help needed to operate. An excellent opportunity for the right parties. Write only, to

W-505, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### INDUSTRIAL ENGINEER

Man between 35 and 45 with plant management experience. Must be capable of production control and of handling plant engineering. This is an excellent opportunity for a man with the proper knowledge. Write complete details to Box W-495, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SALES MANAGER WANTED

To take complete charge of sales of beef, veal, pork and sausage products, in medium sized plant, midwest. Write complete details of experience to box W-488.

THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

### HELP WANTED

#### SUPERINTENDENT

Wanted by well known meat packer located in Baltimore, Maryland, employing 1,000 persons. This is for a well qualified man to take charge at night. Night operations embrace: grinding, smoking, slicing, packing, loading and sanitation. Age between 30 and 40. Please give experience and references in first letter. W-475, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Calling on meat packers, to sell full line of seasonings, binders and famous leading specialty items. Central southern territory open. Good opportunity. Experienced man preferred. Apply in writing only. FIRST SPICE MIXING CO. Inc., 19 Vestry St., New York 13, N. Y.

OPENING: For an experienced man in the packinghouse products brokerage business, with an established Chicago brokerage firm. In replying give full details of experience in this business. All replies will be held in strict confidence. Write to Box W-496, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DO YOU SELL TO PACKERS? Here's an opportunity to take on an excellent product that will increase your income. Every packer uses it. Why should you pass up the sale? Replies in strict confidence. W-370, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED PRODUCTION MANAGER: Top-notch production manager wanted to sell fabricated beef cuts out of hind quarters only. Nationally known firm already established in east will open branch in Chicago. W-497, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN WITH FOLLOWING wanted. All territories open. Write to Box W-506, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

## EQUIPMENT WANTED

**M. and M. Hog Wanted**  
40 CE size preferred. Will consider unit in same size category. Steel rotor, roller bearings, condition must be good. Right or left hand acceptable. In reply state age, serial number, band, with or without flywheels, motor serial and plate readings and your guarantee of condition Repr. German-town Rendering Company Germantown, Ohio.

**WANTED: 1600 ton curb presses** lard roll, filter press and cooker. Mitts & Merrill Hog. Contact Box EW-36, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N.Y.

**WANTED TO BUY:** Used 150-200—and 300 ton hydraulic curb presses. EW-460, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FAMCO LINKER** with FOUR INCH CHAIN. Must be in top condition. Redfern Sausage Co., 1020 Howell Mill Road, Atlanta, Georgia.

**WANTED:** Used 250 to 350 lb. Silent Cutter. Also bone crusher and 50 to 100 H.P. gas boiler. EW-507, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

### POULTRY PROCESSING EQUIPMENT

2-piece complete outfit for small poultry operation up to 500 per hour. Scalders 100 gal. Pickwick stainless steel, Dunkmaster Pickwick, Picker 36 inch Pickwick stainless steel, Eviscerating Table 6 place Pickwick stainless steel, Bleeding Conveyor galvanized, Schackie Truck 20 chix capacity, Slinger Gas foot-operated. Serial numbers on request. \$1500 complete FOB Wakarusa, Lehman Feal & Poultry Packers, Wakarusa, Indiana.

**★ ANDERSON EXPELLERS ★**  
All Models. Rebuilt, guaranteed.  
We Lease Expellers  
FITCOCK & ASSOCIATES, Glen Riddle, Penna.

**LARD RENDERING PLANT:** From Vogt Company, 3 French Oil Mill cookers, 2—500 ton presses, tanks, pumps, boilers, ice machines. H. LOEB & SON, 4643 Lancaster Ave., Philadelphia 18, Pa.

**FOR SALE:** One large bacon master press, Dohm-Nelke, serial No. T 38. Also one Albright-Nelke bacon slicer and conveyor. For further information contact SHORE'S Meat Packers, P. O. Box 3295, Sta. A., Savannah, Georgia.

## PLANT WANTED

**RENDERING PLANT WANTED:** Interested in purchasing going concern in the south or west coast. Inquiries please state amount of equipment, weekly production, type of raw material, and price. Reply to Box PW-510, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

### CALIFORNIA PACKING PLANT

A wonderful location in San Benito County, Federal License, beef, calf, sheep, newly remodeled, excellent beef growing area, fully equipped in every respect, capacity 90 head beef per day, site includes 48 Ac, many holding pens, large mill started for feed lot, offices, trucks, warehouse. Only plant in area. \$100,000. Terms. FRANK A. HEINER Realtor, State Theatre Bldg., Hollister, Calif. Ph. 13-J.

**PLANT FOR RENT or SALE:** Processing plant with smokehouses, freezers and coolers. Equipped with overhead track. Ideal for processing pork and beef cuts. Also, income producing property adjacent to plant. Metropolitan area New York City. Convenient shipping. FS-490, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

## BUSINESS OPPORTUNITIES

**LOCKER PLANT:** Building, business and equipment \$45,000.00 or business and equipment \$25,000.00 and lease building. Terms. Illinois city of 3800 population. Owner wishes to retire. FS-509, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

Established responsible Chicago boner requires 8 to 12,000 plus feet BAI cooler space with dock etc. facilities, in Chicago. Replies confidential. W-493, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Exclusive line of imported-domestic canned meats, also smoked and cured meats. Have contacts with chain, jobbers and retailers throughout New England and Boston. 25 years' experience. W-508, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N.Y.

**DETROIT AREA:** Facilities available for storage and distribution of your products. Temperatures from zero to 70 degrees. Good location. Office space. 7030 Neckel, Dearborn, Michigan. Phone Tiffany 6-8998.

**FOR RENT:** Approximately 3,000 sq. ft. of air conditioned offices and cooler space. Excellent loading facilities. Located near stock yards in Chicago. B.A.I. inspection and rail siding. Phone Cliffside 4-1626, Chicago.

### BROKER WANTED

Well established beef boner with large capacity and proven ability to deliver consistently, nationwide basis, wants alert aggressive broker in Cleveland-Akron area. Also want broker in West Virginia territory. Good arrangement for right parties. All replies held in strict confidence. Address W-492, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago, 10, Ill.

### NOT TOO LATE

To order meat sampling knives imprinted with your company name for Christmas gifts to your customers. \$1.75 each, Minimum 25 knives.

LOUIS M. GERSON CO.  
68 Deering Road Mattapan 26, Mass.

### WE NEED PORK PRODUCTS

Well established brokerage firm in Puerto Rico, U.S.A., wishes to contact a reliable source of supply of all packinghouse products, principally lard, fat backs, picnics and pigs' feet. Also frozen meats. GOBLE & JIMENEZ, P.O. Box 708, Ponce, Puerto Rico.

### WE WILL PACK FOR YOU!

**Quick Frozen Foods**  
Frozen Foods Plant Eastern U.S.A.  
U.S. Inspected for Meats and Specialties  
Opportunity to Pack Your Products  
Territory — 2/3rds U.S. Population  
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15 W. Huron St. Chicago 10, Ill.

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Write for details on a specific problem.

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## BARLIANT'S



### WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly

### COMPLETE PLANT FOR SALE!

Modern, fully equipped 1 floor sausage manufacturing and hog & beef slaughtering. See our "ad," page 48, in this issue, for further information.

### Kill Floor

7063—DEHAIRER: Baby Boss #35A, 7 1/2 HP, mtr.; with SCALDING TUB: Boss, 8' 6" x 6' x 36" deep; with GAMBRELING BENCH: 8' long x 5' wide.....\$1000.00  
7513—BELAY ROLLER: Boss St. double rolls 20" dia. x 22" long, galv. metal flights... 725.00  
7524—BAND SAW: Jones-Superior #54, 36", 3 HP V-belt drive, stainless steel top... 675.00  
7289—SCRIBE SAW: Best & Donovan, type M-1, ser. 8-1128, 110 volt, 110 ph. mtr. .... 175.00  
7593—BEEF DROPPER: Anco #979, hydraulic, complete with #82 dropper hook & guide, latest style. New in original crate... 500.00  
7448—KNOCKING PEN: Boss, steel, single latch releases front door, floor automatically tilts ..... 450.00  
7395—CASING CLEANER: Boss #153, 2 HP, motor ..... 375.00

### Rendering & Lard

7647—COOKER: Anco 5' x 12' with 50 HP, mtr. & Speed Reducer .....Bids requested  
7590—COOKER: Anco 5' x 10, diahed head, with percolator pan, excel. cond. ....\$5000.00  
7590—COOKER: Jordan 4' x 10'. New, never-used ..... 850.00  
7381—HOG: Diamond #35, 30 HP, mtr. .... 1350.00  
7576—HYDRAULIC PRESS: Anco, 150 ton, with 2 steam pumps ..... 950.00  
7560—HASHER-WASHER: Jeffery (similar to Boss #702), 30" x 10' cyl., 7 1/2 HP, mtr. with separate motor on washer ..... 950.00  
7550—HAMMERMILL: Sedberry, size 2-V, ser. #2258, 20 HP, & V-belt, new permanent Magnet never installed ..... 675.00

### Sausage

7604—BACON FORMING PRESS: Dohm & Nelke, located in West .....\$2850.00  
7676—FAMCO LINKER: 4 1/2" links ..... 1600.00  
7518—TV-LINKERS: (3) automatic, model #111A, guaranteed in good cond. .... 1150.00  
7445—REINDER: Townsend #52, perfect working condition, like new, little used, reduced to ..... 1500.00  
7511—MIXER: Buffalo #24A, complete, 10 HP, ..... 975.00  
7397—GRINDER: Cleveland Kleen-Kut 7E type E, 30 HP, mtr. & starter ..... 750.00  
7019—GRINDER: Anco #521-56, 7 1/2 HP, ..... 525.00  
7674—STUFFER: Buffalo, 300A, with starter & #111A, guaranteed in good cond. .... 875.00  
7596—CAPICOLA STUFFER: for Canadian Bacon ..... 250.00  
7519—BACON SKINNER: Townsend #27, completely recond. with new roller ..... 725.00  
7603—SLICER: U.S. #150-B, with stack & conveyor, 1/2 HP, mtr. .... 600.00  
7316—VIENNA SAUSAGE CROSS CUTTERS: (2) Anco #686, 3000# per hr., dr. & motor ..... 575.00  
7232—FROZEN MEAT SLICER: Ace, 1 HP, motor ..... 450.00  
7605—HAM TYING MACHINES: (6) Bunn 18", triple-double wrap ..... 350.00  
6535—REVOLVING OVEN: Bakerite portable, 60 loaf cap., with thermostat controls, 1/2 HP, mtr. ....Reduced to 275.00  
7517—MOLDS: (100) Globe Hoy #108, stainless steel, 8-10 1/2" cap., 11" x 5 1/2" x 4 1/2" deep, complete with springs. New in original crates, priced at 25% discount; while quantities last ..... 13.75  
7604—MOLDS: (100) Globe Hoy #P-16, stainless steel, 11 1/2" x 3 1/2" x 10" deep, complete with springs & covers ..... 11.50  
MOLDS: (38) Globe Hoy #116, stainless steel, 15 1/2"-18" cap., 12 1/2" x 6 1/2" x 5 1/2" deep, with springs & cover ..... 11.50  
7483—HOY SPEED LOAF MOLDS: (1479) Globe #5-S, stainless steel, open end, 5 1/2" cap., 11" x 4" x 3 1/2" with covers. Reduced to ..... 1.75

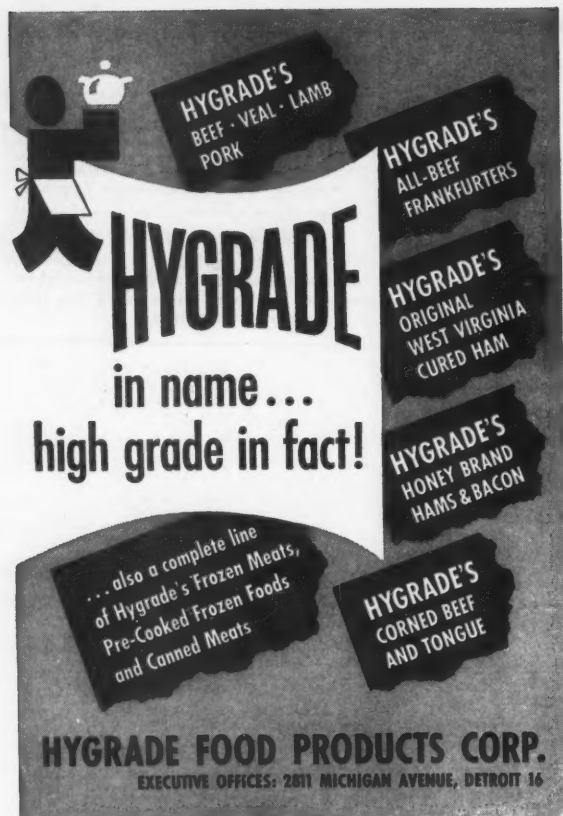
All items subject to prior sale & confirmation.

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U. S. Yards, Chicago 9, Ill.  
CLiffside 4-6900

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• New, Used & Rebuilt Equipment  
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PORK

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ALL-BEEF  
FRANKFURTERS

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ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNEB BEEF  
AND TONGUE

**HYGRADE**  
in name...  
high grade in fact!

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

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# MEATS

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OTTUMWA, IOWA



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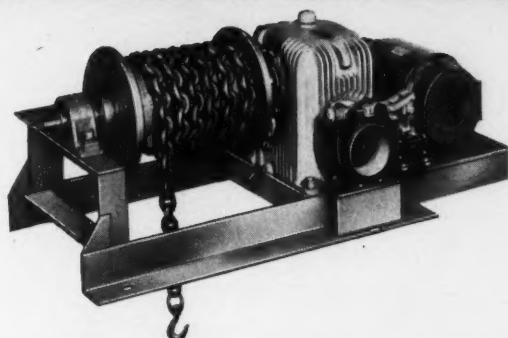
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